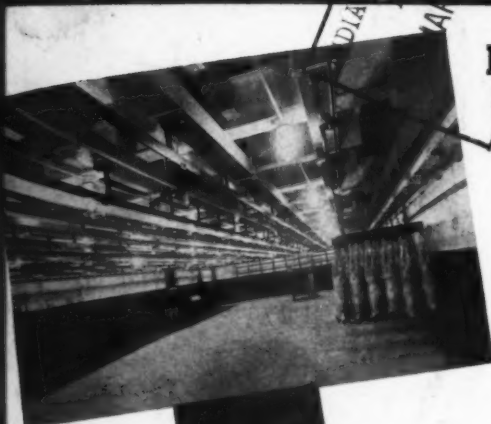


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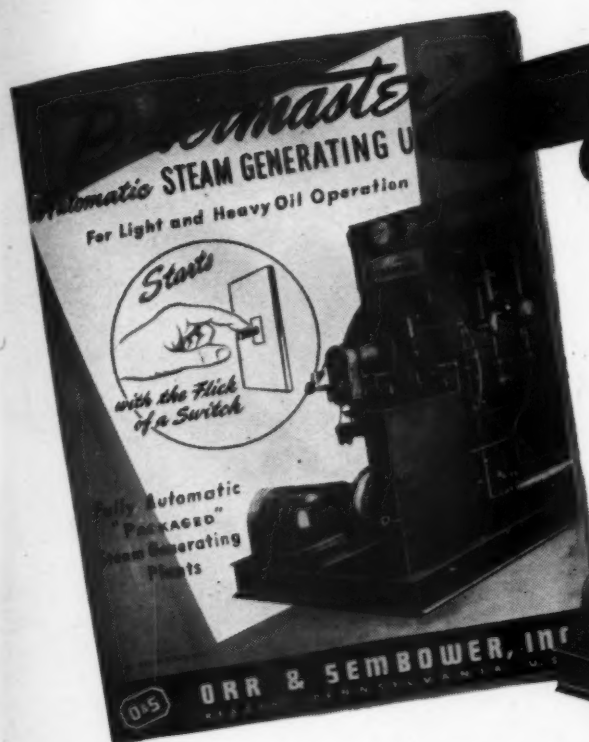
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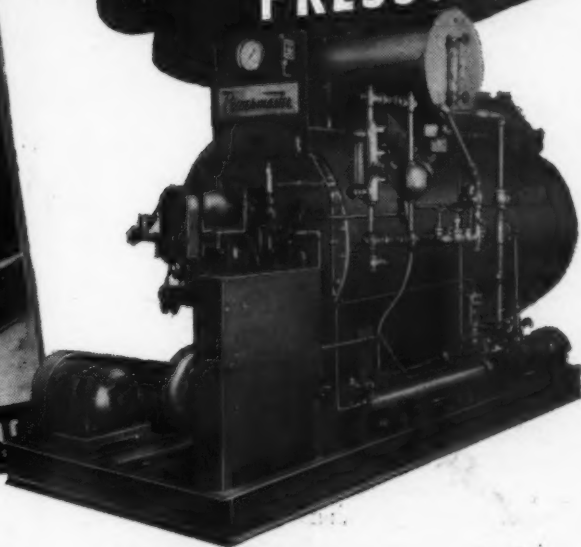


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THE NATIONAL PROVISIONER

Volume 114

MARCH 9, 1946

Number 10

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Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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(Mail and Wire)

E. T. NOLAN, Editor

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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON,

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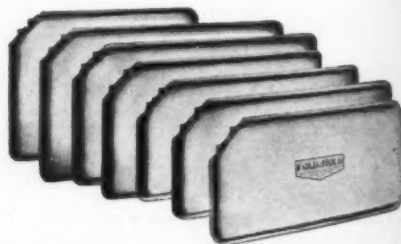


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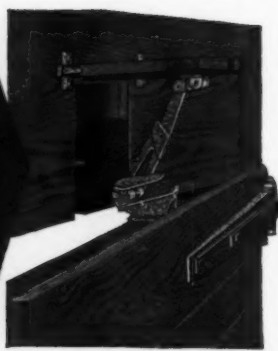
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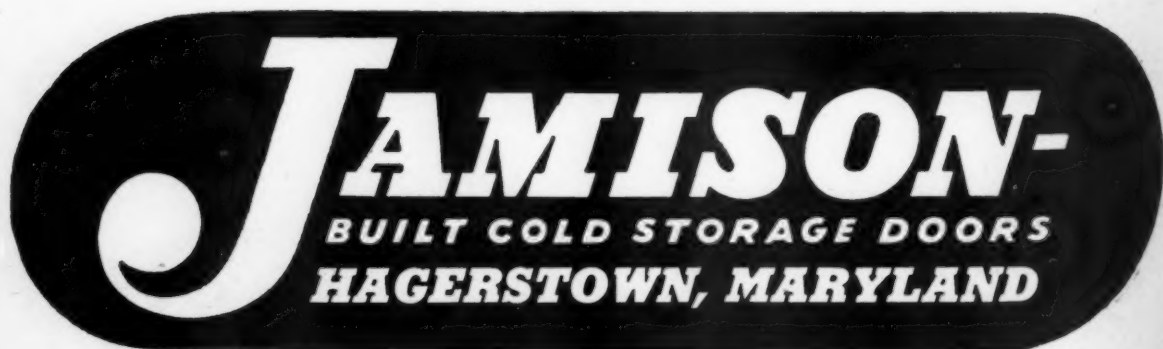
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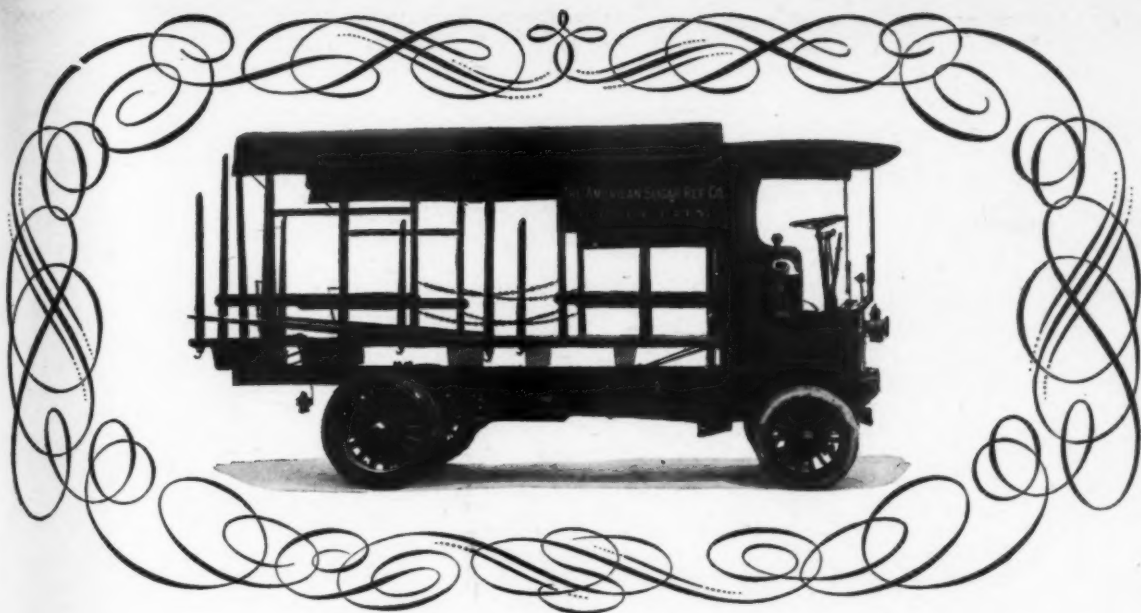


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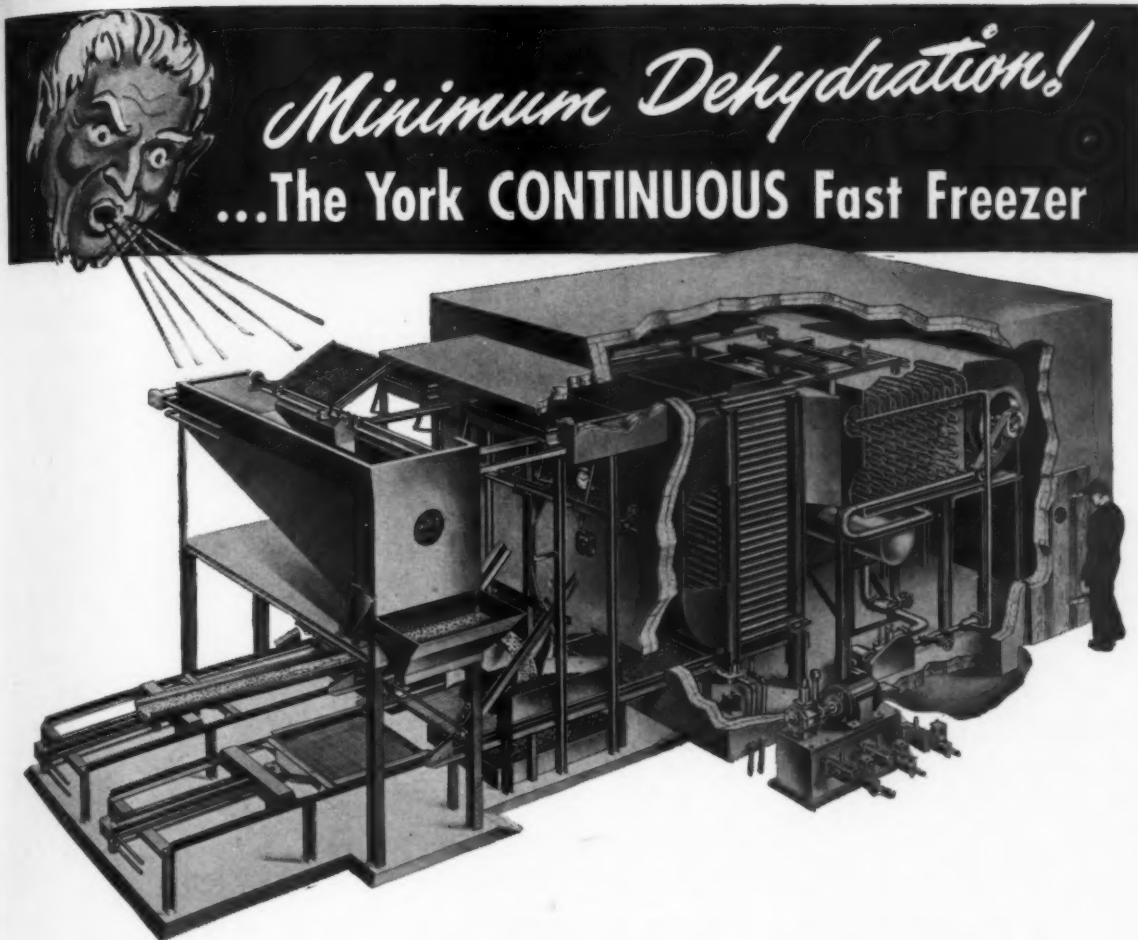
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Raise Grain Ceilings in Attempt to Force Selling of Livestock

INCREASES in ceiling prices of grains, effective Monday of this week, have been announced by the OPA and the Department of Agriculture in the hope that movement of grains from farms to export channels would be accelerated, and also to discourage long feeding of livestock, thereby bringing about earlier marketing dates so that foreign meat demands may be filled.

The move, which boosted cash wheat and corn prices 3c per bushel, oats 2c, barley 4c and grain sorghums 9c, is intended to make it more profitable for farmers to sell grains as cash crops rather than feeding them to livestock.

The announcement was also made that no change will be forthcoming in ceiling prices for hogs prior to September 1, 1946. As soon as possible, however, OPA will confer with its advisory committee to consider lowering the subsidy on heavier hogs before September 1. The purpose of such changes would be to encourage farmers to finish hogs at lighter weights and thereby make more efficient use of the limited supply of feed grains.

To End Feeder Subsidies

Cattle feeder subsidies now being paid to cattle feeders at the rate of 50c per cwt. for certain weight and grade specifications will be terminated on June 30, 1946. The present feed situation does not justify continuance of this special incentive for feeding cattle to heavier weights, it was pointed out.

In addition to raising grain ceilings, the OPA also issued several amendments to grain ceiling regulations effecting reductions in ceilings on sales of ground corn by country elevators, and announced a downward revision of mark-ups on l.c.l. lots of grains. This move was taken to help eliminate the prevalent black market activities in small lot sales of corn and to guide the distribution of corn back into normal trade channels.

Other proposals under consideration include extending to all grains the drastic controls that are already in force for wheat. The controls include the limiting of inventories of wet corn processors to a 45-day supply, with similar provisions covering retailers, and issuance of preference certificates to those in a hardship position, with a regulation making it mandatory for merchandisers and country shippers to honor them. Another point under consideration is the prohibition of the use of corn in mixed feeds.

OPA Announces New Ceilings for Meats Effective March 11

PRISE increases in various meat products based upon the National Wage Stabilization Board's recent approval of certain wage and salary increases were issued by OPA late this week in several amendments to become effective March 11, 1946. The various amendments are summarized below:

Amendment 33 to RMPR 148.—It was decided to make increases on those items which find relatively small use in canning and sausage making operations, the purpose being to avoid increasing canned meat and sausage prices out of line with other products. Increases are made on hams, loins, bellies, fat backs and lard.

NIMPA GROOMS FOR BIG CONVENTION NEXT MONTH

A tentative outline of the speakers' program for the annual convention of the National Independent Meat Packers Association, to be held at the Morrison hotel, Chicago, April 11 and 12, will be released shortly, C. B. Heinemann, sr., secretary, announced this week. Some indication of the method of procedure was disclosed by Heinemann, who said:

"Generally, the plan is to devote the first day to reports by officers and the general counsel and to a forum discussion among members on topics of particular interest. Each topic will be assigned to a leader. As a result of the discussions, the association should obtain a very clear understanding of the wishes of the membership on matters of policy, particularly legislative and regulatory matters. On the morning of the first day, the names of the newly-elected divisional officers and directors will be disclosed. Several excellent speakers, to be announced later, will feature the second day's session."

The manufacturers' and suppliers' exhibition, to be held concurrently with the NIMPA convention, promises to be exceptionally interesting and informative, according to Harry Gleason, chairman of the exhibition committee. At midweek, all but four exhibit spaces had been contracted for by associate members.

In general, the increases range from 25c to 75c on green products, 50c to \$1 on cured products, 75c to \$2 on smoked, ready-to-eat and cooked items. Exception to the above is Canadian bacon, increased as follows: green, \$2.25; cured, \$2.50; smoked, \$2.75 to \$3.50; ready-to-eat, \$3.00 to \$3.75.

Dressed hogs: Civilian sales on a denominator basis; increases range from 17c to 23c. Civilian sales, net price basis, increased 25c, except in the case of sows. There was no change in sow prices. For war procurement agencies an additional 25c per cwt. is allowed.

In other uncanned pork products for war procurement agencies, the increases range from 25c to \$1.25. Canned pork, other than ham and bacon, is increased 70c. Canned ham is upped \$1.50; slab bacon \$1.70, and sliced bacon \$2.70.

Amendment 57 to RMPR 53.—Increases the processors' ceiling price on lard 25c. [The effective date was given as March 13, but is possibly in error as all other changes are effective March 11.—Editor's Note.] The amendment provides for differential ceiling for sales of lard to U. S. procurement agencies of 50c per cwt. over other ceilings and raises the price of cash lard and lard futures contracts on the Chicago Board of Trade by 25c.

Amendment 24 to RMPR 389.—Certain sausage items at wholesale: In general, increases of 25c to \$1.75 are provided. Increases for sausage take into consideration not only greater labor and salary costs, but also increases in ingredient cost resulting from similar increases in pork, beef and lamb ceilings.

Examples: Scrapple, 50c; chili con carne, 75c; ham roll, etc., \$1; semi-dry sausage, etc., \$1.25; roast or cooked beef loaf, \$1.50; dry hard sausage, \$1.75; pork or breakfast sausage, fresh, hog casings, Type 1, \$1; pork or breakfast sausage, smoked, hog casings, Type 1, \$1; frankfurters, sheep casings, Type 1, \$1.25; bologna, natural casings, Type 1, 75c; kosher salami, \$1.50; all beef frankfurters, sheep casings, \$1.50.

Amendment 66 to RMPR 169.—Beef and veal: Carcasses and wholesale cuts, 30c (on sales to government agencies, an additional 25c is provided); kosher wholesale cuts, 45c; boneless beef for government purchases, \$1.05; civilian boneless beef, 70c; fabricated cuts, 50c. On cured and cooked beef items, increases range from 75c to \$4.75.

(Continued on page 27.)

MEAT packing plant wastes originate from various operations within the slaughterhouse or plant and each has characteristics which to a great extent limit and determine the methods of treatment and disposal adapted to them. It is important that the disposal of these wastes be accomplished in such a manner as to meet the requirements of pollution control agencies and yet not create an undue financial burden on the industry.

This requires that a careful study be made at each individual plant before a selection is made of the disposal method. An improper and careless survey and analysis of a waste problem may result in expenditures for facilities which are inadequate or inoperative. Surveys properly made will more than justify their cost and, in some cases, may entirely eliminate the need for treatment facilities by reductions resulting from changes in plant operations.

The first article of this series discussed the various types of pollution and the effects of the discharge of industrial wastes into the public waters. The present article will outline the procedures recommended for the waste survey by means of which information is collected to be used in the selection of disposal methods and for the design of recovery or treatment works.

The main items of a waste survey are as follows:

1: A map and flow diagram of the packing plant is first prepared on which are shown the operations, source of the various wastes, location of existing drains and sewers, and the topography of surrounding areas. This map is used to establish the location of new drains for the segregation of clear water as well as that of recovery and treatment facilities.

2: The magnitude of the operations is next determined, such as the number and type of animals processed and the products produced, since these data are useful in predicting the future requirements due to anticipated growth of the industry.

3: Weirs and other measuring devices are installed for the purpose of providing measurements of the rate of flow of waste from various sources. Since facilities must be designed to handle maximum flows; it is essential to know the magnitude and period of the peaks. With this information available it is often possible to reduce these peaks by changes in plant operations.

4: At the time the flow measurements are made, composite samples of the various wastes are taken for analysis to determine their composition. These samples must be taken in such a manner as to be representative of the waste. Composites are prepared by mixing individual samples taken at regular intervals (about 30 minutes) over the period of plant operations. The size of the individual samples must be proportioned to the rate of flow at the time of collection.

5: The samples are analyzed for sus-



THE MEAT PACKING PLANT WASTE DISPOSAL PROBLEM

By E. F. ELDRIDGE

*Engineering Experiment Station, Michigan State College
East Lansing, Michigan*

pended solids, 5-day biochemical oxygen demand (B.O.D.), grease and pH using standard laboratory methods.

6: The results of the analysis are then used to determine which of the wastes will meet the requirements without treatment. A plan is prepared for the separation of these wastes into drains which will by-pass the proposed treatment structures. A cost estimate of the required changes in the sewer system will indicate which changes are practical and economical. In almost all cases a considerable reduction in the volume of waste requiring treatment is possible. The same data will indicate the source and content of the wastes requiring treatment. It is often possible to reduce the content of these wastes at their source by more careful operations. The changes which make these reductions possible, however, must be of a permanent nature, otherwise the facilities provided will be overloaded and inadequate.

7: A calculation is then made of the expected flow and content of the waste requiring treatment after the segregation of clear water or wastes of low content. These data will be used as a basis for the design of the proposed treatment facilities. The design of the structures must take into account the expected expansion of the industry either for present or future construction.

8: The selection of recovery and treatment processes which will give the desired removals to meet requirements may now be made from the data col-

lected. The following example is given to illustrate how this selection is made: In this case it is assumed that the maximum allowable content of the discharged waste is 85 lbs. of suspended solids and 50 lbs. of B.O.D. per day. This allowance was established by pollution control agencies.

The waste flow from this plant prior to segregation of certain wastes was 200,000 gals. per day. A segregation of 100,000 gals. of a waste, having a maximum content of 10 p.p.m. suspended solids and 5 p.p.m. B.O.D., was possible. The segregated waste will contain 8.34 lbs. of suspended solids and 4.17 lbs. of B.O.D. per day. (One p.p.m. is equal to 0.834 lbs. per 100,000 gals.) This waste is to be discharged to the stream without treatment. The waste requiring treatment must be reduced to a maximum of 76.66 lbs. of suspended solids and 45.83 lbs. of B.O.D. in order that the combined waste discharged to the stream may meet the requirements.

The analysis of the waste requiring treatment showed it to have a maximum suspended solids content of 300 p.p.m. and a B.O.D. of 500 p.p.m. The 100,000 gals. of this waste will, therefore, contain 300 lbs. suspended solids and 417 lbs. of B.O.D. The process selected for the treatment of this waste must be capable of reducing the suspended solids from 300 to 77 lbs. and the B.O.D. from 417 to 45 lbs., which represents reductions of 75 and 90 per cent respectively. Of course, the treatment processes can not be expected to affect reductions within these narrow limits. The process selected must be capable of minimum reductions of the magnitude determined by this method.

PART II—SELECTING METHOD

Other requirements must also be considered in making the selection, such as the grease content allowed.

9: The next step in the survey is the preparation of a plan showing the location, type and dimensions of the proposed facilities, together with a cost estimate of the entire project. This plan need not contain working drawings since these are not necessary until approval of all concerned is obtained.

10: The last, but not least important item, is a detailed explanation of operation procedures and costs. Any type of treatment requires attention if maximum results are to be obtained. Too often facilities are sold on the basis of automatic features which are said not to require attention. It should be understood at the start that no process is successful without proper and more or less skilled operation. In the case of packing plant waste disposal some of the cost of operation is offset by the recovery of grease, but in few cases will there be any profit.

Survey Put into Effect

When the results of the waste survey are compiled and analyzed the wastes from the various sources should be divided into three groups:

- (1) Those containing material in sufficient concentration to make salvage operations practical.
- (2) Those containing clear water or a concentration of B.O.D. and suspended solids below the requirements for discharge to the stream or municipal system—whichever applies.
- (3) Those wastes which will require some type of treatment to reduce the B.O.D. and suspended solids to conform to the requirements. These will include waste from the salvage processes.

Consideration is then given to the feasibility of the separation of each of

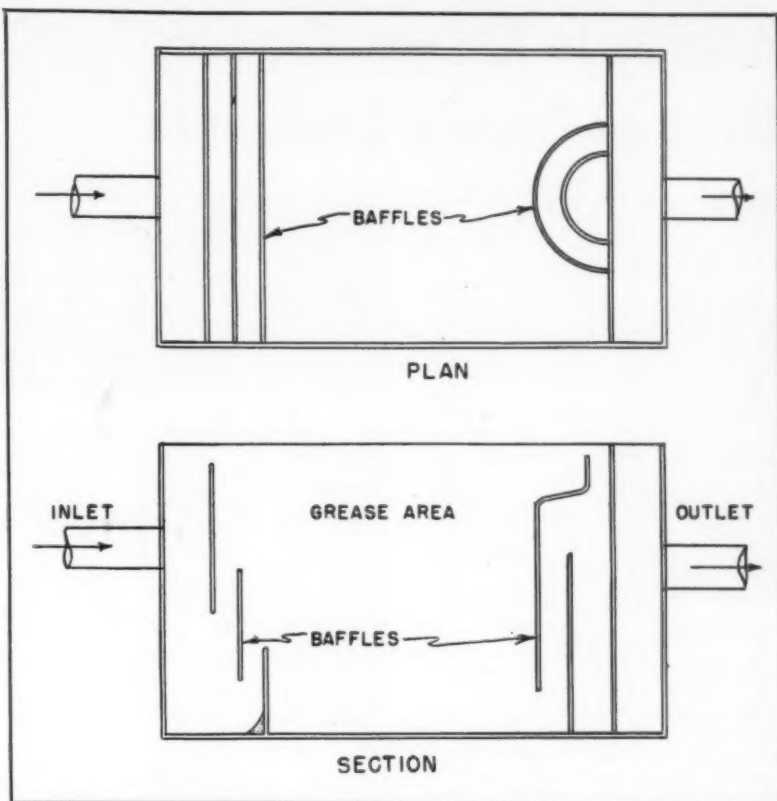


FIGURE 1.—SMALL TRAP FOR EFFECTIVE RECOVERY OF GREASE

these wastes. Laying of sewer lines, especially under concrete floors is expensive and the cost of separating a waste may exceed that of providing additional capacity for its treatment.

The results of the survey will indicate operations which are the source of

maximum concentration of waste materials. These operations should be considered on the basis of possible permanent changes which may result in a saving of usable by-products or, at least, a reduction of the material in the water-borne waste.

A plan is then made for the revision of the sewer system. This plan should be put into effect before treatment or salvage structure are constructed since it may be necessary to make a second survey following the use of the revised system of sewers. This second survey will, at least, check the calculations made on the basis of the original study and may alter the plans for salvage and treatment. The main idea behind this survey is a reduction in the volume of waste and quantity of material in the waste since these reductions will affect the cost of salvage and treatment structures.

Salvage of Materials

Salvable materials from slaughter house and packing plant wastes consist of manure, fleshings, blood and grease. Salvage operations and waste treatment overlap to such an extent that they must be considered together. Considered from the stream pollution angle they have the same objective, that of removing or reducing the material discharged to the stream. The distinction between the two problems is that salvage material may have sufficient value

(Continued on page 29.)

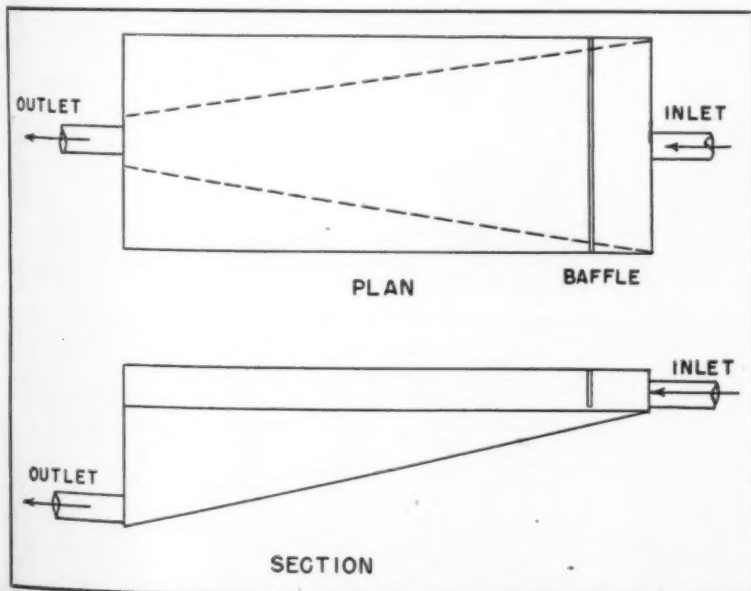


FIGURE 2.—SKETCH OF SELF-CLEANING GREASE INTERCEPTOR

Helping to Answer Cry for Meat on Eastern Seaboard

THINGS are humming these days, smoothly and efficiently, at the newly-acquired meat packing plant of the Food Fair Stores, Inc., Elizabeth,



ABE SEIGEL

N. J., as the accompanying photographs indicate. The firm, which operates a chain of supermarkets along the east coast, is presently engaged in a \$3,000,000 building and expansion program. A front view of the company's meat plant at Elizabeth appears above. Interior views

show: 1) Splitting beef carcasses into halves; 2) Shrouding side of beef after steam bath; 3) Fabricating beef further with aid of electric saw; 4) Selecting choice beef: Captain Mash (center) of Army, flanked by Plant Manager Abe Seigel (left) and Meat Superintendent Cohen; 5) Herman Weippert, government inspector, looks over lamb carcasses on killing floor; 6) Instructing Louis Zamborski (right) is James Toughy, government grader.



Steam and Labor Savings With Newer Retort Doors

THE effectiveness with which a canning retort door can be closed, and the labor required to open and close it, are important to meat canners. This article will describe conventional retort doors and some of the newer models. With the latter doors, it is reported, labor and steam costs can be reduced.

One "standard" retort door and door frame are made of cast steel, with the door mounted on a simple eye-and-bolt type hinge and locked with large wing nuts and eye bolts. The chief advantage of the door is its economy; its disadvantage is that with rough handling it can be thrown out of alignment, which will result in steam seepage.

To protect retort doors from abuse by basket-handling tractors, one packer has mounted the doors on an overhead trolley. The firm has 30 horizontal retorts which are fed rectangular retort baskets by fork tractors. Experience has shown that in the normal hustle of hauling the loaded baskets, the driver occasionally would hit the doors and damage them. With the overhead trolley arrangement the door has freedom of movement and no damage is inflicted if the door is struck by the fork tractor. A little time is lost in swinging the doors into position, but in meat canning, where the cooking time averages about two hours, this is unimportant.

High Pressure Doors

On another type of horizontal retort the door is hinged to the retort by a simple shaft. When closed, the door is held by cam arms that are moved into position on the inside of the retort door frame by a cam-actuating wheel located on the outside of the door. The seal is completed by tightening on the outside of the door nuts whose bolts are riveted to the cam arms. In this way the door is brought snugly against the frame. This type of door is expensive and its use has been limited to high pressure retorts.

Vertical as well as horizontal retorts are used in the meat canning industry. According to some canning engineers, the vertical retort has the advantages of occupying a smaller amount of floor space and being more economical in steam use. It is also much easier for a single operator to handle, as the retort baskets can be lifted in and out of the retort by means of an overhead crane. One packer with six vertical retorts is able to process his canned meats with one operator.

However, vertical retorts are less well adapted to handling volume with speed; horizontal retorts can be loaded by fork tractors and, where smaller cans are cooked, the horizontal retort can be unloaded more rapidly as the

opening of the retort door permits immediate drainage. In some cases horizontal retorts are equipped with two doors so the retort can be loaded and unloaded at the same time.

The standard vertical retort door is usually held in position by a series of wing nuts and is lifted free of the frame with the aid of counterweights.

One of the new horizontal retort doors on the market has some interesting features. The manufacturer claims that the door can be opened or closed quickly by one man, since the door need only be rotated 10 degs. to free the door lugs from the frame lugs. The worker performs this by heeling a regular opening bar in a swing bracket located on the side opposite the hinge. The door also has a latch on the top which is used to make sure that the door is fully closed, and, therefore, there is no possibility of the stress being thrown on half a lug or less which might cause a failure of the door.

The door seal is completed by the movement of a free gasket located in the shell of the retort. The gasket is forced into position by the internal pressure within the retort and, consequently, the greater the pressure within the retort, the better the seal. The doors are tested to withstand pressures of 100 psi. A central trunion supports the door.

When there is no pressure within the retort, as during the can cooling period, and it is desired to prevent slight steam or water leakage, two size $\frac{1}{4}$ in. pipe connections are provided on the outside of the door frame leading directly to a point back of the gasket. By admittance of compressed air a seal can be formed that will prevent leakage until sufficient pressure has been built up within the retort. The air pressure is then shut off.

Users of this door report that it re-

tains steam with no loss through the door. However, they have found that the life of the gasket is unduly short and that a greater torque is needed to unlock the door, with the result that it requires a burly operator to handle it. The manufacturer states that treatment of the gasket with flake graphite eliminates most of the trouble.

Another quick-sealing door is of all-welded construction and is closed by a split ring on the door. This fits in a circular groove in the door frame and expands in closing to distribute the sealing load over the whole circumference of the door frame. A safety device has been incorporated so that pressure cannot be applied to the vessel if the locking ring is not properly seated. The door is mounted on an anti-friction bearing that permits easy opening.

The present model is more expensive than other retort doors and the manufacturer is currently working with a large packer on a lower cost model which would retain the ease of opening and absolute steam tight seal.

Use Hydraulic Hoist

Currently, a manufacturer of retort doors is developing a model that will be lifted by a hydraulic hoist from the front of the horizontal retort to the top side; vertical retorts in many Canadian plants are equipped with a hydraulic lift that eliminates counterweights, saving valuable floor space normally occupied by the counterweights as well as the time of the operator.

Process engineers of a large can manufacturing concern state that the use of the new types of doors probably will be limited to new installations. The savings in steam and in labor needed to operate the doors will justify the investigation by the packer of the new type doors for his new retort units. However, the cost of replacing older doors with the new type doors would scarcely be justified.

The savings that can be achieved increase with the scope of the canning operation. When one or two retorts are operated the time saved in opening and closing retort doors would be of little

(Continued on page 32.)

USES SPLIT LOCKING RING

This retort door is of all-welded construction and uses a split locking ring which fits in a circular groove in the door frame and expands in closing to distribute the sealing load over the whole circumference of the door frame. The door is mounted on an anti-friction bearing. The door is so designed that when it is closed it will not permit any steam seepage.



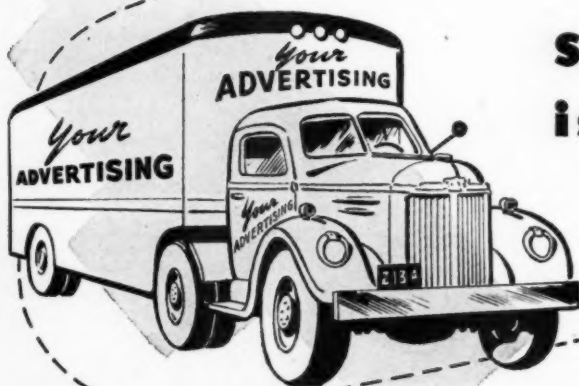


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BAI Research on Tenderness, Freezing, Storage, Binders

RESearch of the animal husbandry division of the U. S. Bureau of Animal Industry includes a number of projects of direct and indirect interest to meat packers. Hugh C. McPhee is head of the division and some of its activities are described in the annual report of BAI Chief A. W. Miller for the fiscal year ended June 30, 1945.

Among the research reports are the following:

MEAT FREEZING: In research on low temperature meat preservation, paired samples of pork loin were stored at 0 degs. F., one of each pair with no protection and the other protected through vacuum packing in a tin can. Thawed at 45 degs F., the unprotected meat had weight losses of 8.8, 10.4, and 15.4 per cent after 12, 24, and 36 weeks of storage, respectively. The corresponding losses from the vacuum packed meat, consisting of juice which collected in the cans while the samples were thawing, were 1.5, 2.4, and 4.1 per cent. Moreover, the latter meat remained practically constant in flavor of fat throughout the 36-week period and was distinctly better in this respect than the unprotected samples after 12 and 24 weeks and strikingly so after 36 weeks.

Similar studies on beef resulted in weight losses of 7.9, 13.0, and 18.7 per cent after 12, 24, and 36 weeks' storage at 0 degs. F., without protection. In the case of the vacuum packed beef, the comparable losses were 4.6, 4.7, and 3.8 per cent. The latter product was the more tender at all stages and, in addition, was superior to the exposed meat in desirability of aroma, flavor of fat,

and flavor of lean after 24 and 36 weeks of storage.

LAMB STORAGE: Previous work had indicated that successful storage of cured lamb meat to yield a high quality product is more difficult than the curing itself. Therefore, an investigation of the response to different storage conditions was made in which cured lamb legs were held for 20 weeks at a temperature of 65 degs. to 70 degs. F., some with no protection and others with partial protection from the air. The latter was furnished by wrapping each leg in parchment paper and enclosing it in a muslin ham bag. Comparable samples were sealed in high grade cellophane to provide more nearly complete exclusion of the air, and stored at the same temperature range and at 0 degs. F. Relative humidity in the 65 deg. to 70 deg. room was approximately 20 per cent during most of the storage period.

Weight losses during storage were about 35, 33, 17, and 1 per cent for the four groups of samples, in the above order. Legs fully exposed to the air at the temperature of 65 to 70 degs., as well as those sealed in cellophane and stored at 0 degs., were free of mold. With partial exclusion of air, there was only slight mold growth on the meat kept at 65 to 70 degs., but with more complete air exclusion the mold was present in a thick layer on practically the entire surface of the legs which had been stored at this temperature range.

These results emphasize the need for development of methods that will permit the use of atmospheric temperatures in the storage room, and still keep

weight losses at a low level and inhibit mold growth.

PORK'S NUTRITIVE VALUE: In a study of the nutritive value of the protein in different cuts of fresh pork, using albino rats as test animals, results show that the protein in the ham, loin, picnic shoulder and shoulder butt rates high in digestibility and in growth-promoting value in all cases. The average true digestibility value of the pork protein was approximately 99 per cent. The gain in weight per gram of nitrogen consumed under the experimental conditions was 21.4 grams. Tests have also shown the high supplementary value of pork protein for bread protein, no doubt because of the lysine and possibly other essential amino acids supplied by the pork.

While rye bread, white bread, and whole wheat bread produced gains in weight per gram of bread protein ingested ranging from 6.8 to 9.6 grams, equal parts of pork and bread protein produced gains approximating that of pork alone. When the feed mixture consisted of one part of pork protein and two parts of white bread protein, the biological value of the combined proteins of the mixture was somewhat lower than that of pork alone but much higher than that of bread alone. Digestibility values for the mixtures were 95 to 96 per cent. The results of these experiments indicate not only that the proteins in pork are highly digestible and of high growth-promoting value, but that they greatly enhance the nutritive value of the proteins in bread when the two products are included in the same diet.

MEAT LOAF BINDERS: It is customary to use some material as a binder in meat loaf and certain types of sausage. In collaboration with the Meat Inspection Division, a study was made to determine the relative values of three such materials, including corn flour, rye flour and soybean flour for this purpose. Soybean flour, at the time of the study, had not been approved for use in sausage under the federal meat inspection regulations. Soybean protein is difficult to differentiate from meat protein and, therefore, the use of soybean flour in meat loaf and sausage mixtures would be difficult to control.

In the tests, each of the three binding materials constituted 3.5 per cent of a standard meat loaf mixture. Loaves so made were compared with each other and with check loaves containing no binder.

The results showed that in ability to minimize weight losses (evaporation, fat and juice) of the product during baking, the soybean flour was at least equal to the other two binders. When no binder was used the baking loss was much greater than that occurring with any of the flours as binders. The cohesiveness, or tensile strength of the loaves containing soybean flour was at least equal to that of the loaves containing corn flour and superior to that resulting from the use of rye flour. On

the average the products containing binder had about a 31 per cent higher degree of cohesiveness than those made without binder.

CARCASS MERIT INDEX: In research on swine improvement, the determination of a satisfactory single index of carcass merit has been a perplexing problem. Study has been made recently of the usefulness of percentage yield values for various combinations of the more preferred cuts as such an index, with promising results. This was particularly true when the ham, loin, bacon, butt and picnic shoulder were used. With the percentages based on final feedlot weights, varying only from 215 to 234 lbs., the range in yield

of the combination of the five cuts among approximately 1,700 hogs, representing 17 breeds and crosses, was from about 38 to 51 per cent. This represents nearly 30 lbs. difference in weight of preferred products from hogs of the same feeding and approximately the same weight, but differing widely in breeding.

Moreover, significant differences in the percentage yield of this combination of cuts were found to exist in a number of instances between groups when the hogs were classified as to breed or cross, and was even found to be true between the progeny of certain sires within the same breed. That the combined yield of ham, loin, bacon,

butt and picnic shoulder is not greatly dependent on leanness of the hog was shown by a relationship between the percentage of the five cuts and the percentage of carcass lean that was only moderately close. The indications are that the way in which the fat is distributed in the carcass has an important bearing on this yield.

Approximately 2 per cent of the 1,700 hogs would have met a standard proposed for the "ideal hog." As applied to hogs of about 210 lbs. in "shrunk" or slaughter weight, this standard calls for a yield of not less than 50 per cent of the live weight to be in the combination of ham, loin, bacon, butt and picnic shoulder and an average thickness of back fat of not less than 1.50 in. nor more than 1.75 in. The hogs included in the 2 per cent were distributed among eight breeds and crosses.

TENDERNESS: In studies of the relative tenderness of different cuts of beef, carcasses of eight cows four to twelve years old, three heifers three years old, twenty-one steers fifteen to eighteen months old, and one calf were included. In all cases the tenderloin was the most tender cut, followed by the rib, short loin, loin end and two chuck cuts, which differed little and did not maintain consistent rankings in reference to each other, and then the round, neck and foreshank in decreasing order of tenderness. On the whole, samples from the steer carcasses were the most tender and those from the cow carcasses least tender. Histological study showed that increasing diameter of muscle fiber was associated with decreasing tenderness. This relationship was closest in the case of the heifers, slightly less in the case of the cows and least close for the steers.



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VIEW DEMONSTRATIONS ON LIQUID AIR FREEZING

A \$14,000 education program with more than 45 speakers will be a feature of the fifth annual convention of the Frozen Food Institute, New York, at the Park Avenue Armory, March 27 to 31, Dr. G. Hodges Bryant, chairman of the board, has reported.

Believing that a quality standardization policy is of vital importance in the frozen food industry, the institute has asked several members of the Canadian Department of Agriculture, headed by F. J. Perry, Ottawa, to describe government regulations there. Liquid air freezing experiments will be among the demonstrations at the convention. Steaks, chops and fish will be frozen before the spectators, will be cooked within five minutes and samples distributed among the audience, Dr. Bryant said. Liquid air experimentation has been conducted for 1½ years.

Directing the educational program will be William C. Ockey, associate director of the food distribution program branch of the Production and Marketing Administration.

Strikes Close Numerous Argentine Meat Plants

A strike of packinghouse workers in Argentina has closed the plants of Swift & Company, Armour and Company, Wilson & Co., and the British-owned Anglo company, and meat production along the Rio de la Plata has been brought to a virtual standstill.

The Argentine government has ordered the packers to meet with the strikers and discuss the latter's demands for a full month's pay as a Christmas bonus and salary raises ranging from 15 to 25 per cent. The bonus and wage raise provisions were included in the government decree issued late last year, but the meat packers and some other firms have ignored the decree, claiming that it is unconstitutional.

In ordering the packers to negotiate, the government stated that the demands should be met at once and that any protests against payment should be taken to the Argentine courts in a suit to recover money paid to employees. The government has given no indication of the next step if the concerns fail to comply.

The strike comes at a time when Argentina was preparing to increase materially its shipments to Europe. All exports have ceased and cargo ships are tied up at the docks awaiting settlement.

REFRIGERATION EQUIPMENT MANUFACTURERS CONVEENE

Nearly 300 mechanical refrigeration manufacturers and wholesalers convened in Chicago this week to discuss ways and means of speeding up both production and distribution. Plans for the four-day conference, conducted at the Stevens hotel, March 4-7, were arranged by officials of the Refrigeration Equipment Manufacturers Association and the Refrigeration Equipment Wholesalers Association.

With the industry's backlog of unfilled orders sufficient to insure capacity output for months, it was the aim of the conference to develop schedules for faster movement of both complete units and parts through factories and distribution channels to domestic and industrial users.

The meeting also was intended to expedite plans of manufacturers for the October all-industry refrigeration and air conditioning show in Cleveland.

IMPROVE INSURANCE DATA

More uniform and accurate data about fires and fire insurance are to be made available to food manufacturers under a new system undertaken recently by capital stock fire insurance companies. Under the new, broader system, the statistics in respect to premiums and losses will be kept separately in seven classes. One of the classifica-

tions is meat products, including packing, canning, curing and quick freezing activities.

The National Board of Fire Underwriters is to be the central clearing house for all statistics. The plan is known as the new standard classification plan and replaces a plan in effect since 1932.

The importance of the new system to the public and the industries concerned is that it will afford an improved statistical foundation for the business judgments of companies in insuring against fire hazards, for the action of state authorities in regulating fire insurance and other purposes.

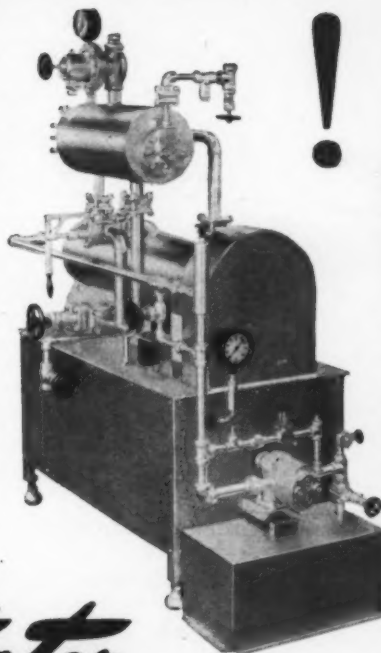
Chain Store Sales

Sales of the Kroger Grocery and Baking Co. for the second four-week period, ending February 23, 1946, totaled \$38,730,938, an increase of 13 per cent from the sales of \$34,287,933 for the same period a year ago. Cumulative sales for the first two periods of 1946 totaled \$77,005,870, an increase of 14 per cent over sales of \$67,336,169 for the same two periods last year. Average number of Kroger stores in operation during the period was 2,722, compared with 2,869 stores during the 1945 second period, a decrease of 5 per cent.

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NEW EQUIPMENT *and Supplies*

DIELECTRIC HEATER

A new standard 2 kw (output) dielectric heater which operates on a fre-



quency of 27 megacycles is being manufactured by Allis-Chalmers Mfg. Co., Milwaukee, Wis. The sterilization of foods and defrosting of frozen foods are among the applications anticipated for this type of heating.

Designed for simplicity of control and ruggedly constructed for continuous industrial duty, the new heater employs proven circuits and methods to achieve the utmost reliability, according to the manufacturer. Frequency can be varied through a wide range by a front panel control and an automatic timer controls heat sequence from 2 seconds to 20 minutes as selected. An oven, containing electrodes easily set for any desired application, is shielded to eliminate undesirable radio frequency radiation. Filament of a long-life oscillator tube with simplified forced air cooling is protected by a time delay relay. Added protection is provided by an overload plate current relay.

PIPE JOINT COMPOUND

Lake Chemical Co., Chicago, announces Pipetite-Stik, pipe joint compound in handy, clean, easy-to-use stick form. Since it contains no lead or injurious ingredients it is ideal for food and refrigeration piping, the manufacturer states. To apply, it is necessary only to rub three or four strokes of the

stick across pipe threads as it will spread and fill threads when turned. Encased in a convenient cardboard holder, the stick may be carried around in a pocket or tool kit, always ready for instant use. The manufacturer claims that the Pipetite-Stik lubricates and completely seals pipe joint threads, nuts, bolts, etc., and that it prevents rusting. It cannot flow into and clog even the smallest size pipes.

MATERIALS HANDLING UNIT

Time required to handle materials represents an important factor of cost in most manufacturing and distributing operations, the Elwell-Parker Electric Co., Cleveland, O., points out. In some it is particularly high, as in transporting various products in packing-houses. Fork trucks now are being used to handle loads of meats on pallets and skids in packing plants where low temperatures are maintained in processing and storage by means of a simple attachment now being made by Elwell-Parker. This attachment is an apron which slips over the tines of the fork and is held in place with two bolts. Outer edge of the apron is cut away in semi-circular shape, according to the circumference of the ladles. Brackets are welded to upper edge of apron in alignment to confirm with ladle arms.

DELIVERY TRUCKS

Combining the advantages of a van with the maneuverability and driving ease of a light pick-up, three new models of delivery trucks, called Vanettes, are announced by Vanette, Inc., Detroit. They feature increased load space, driver convenience improvements and ease of maintenance. Built on Ford chassis, the three models are: the Vanette Wholesaler, having 134 in. wheelbase and 134 in. load space; Vanette Senior, having 122 in. wheelbase and



134 in. load space, and Vanette Close Coupled, having 103 in. wheelbase and 96 in. load space. Bodies are of all-steel construction, with top and side walls lined and insulated.

New Trade Literature

Boiler Regulator (NL 265).—"Copes Boiler Feed Water Control for High-Duty Boilers" discusses feed water control requirements of high-duty boilers and explains how the Copes Flowmatic regulator was engineered specifically for the steam generator of advanced design to provide both accuracy and reliability.—Northern Equipment Co.

Recording Instruments (NL 276).—A catalog presenting the full line of Foxboro recording and indicating instruments for measurement control has been issued. Arranged for quick reference, the sections deal with instruments for temperature applications, pressure, humidity, flow, liquid level, density and other process variables, control valves, planimeters and the new Dynalog electronic instruments.—Foxboro Co.

Rotary Dryer (NL 277).—Allis-Chalmers' latest bulletin describes rotary coolers and dryers for sterilization of food products, heating and drying of any type of granular material from which moisture must be removed, etc., gives handy capacity and dimension tables, recommendations for information required to assure successful application of coolers and dryers, temperature at which dried material can be used and weight per cubic foot and specific heat of material to be dried.—Allis-Chalmers Mfg. Co.

Adhesives (NL 278).—"Resyn Adhesives—When and How to Use Them," containing additional information on the selection and use of synthetic resin adhesives for peacetime packaging, converting and assembling operations and a section on definitions of the various classes of synthetic resin adhesives, has been revised and reprinted.—National Adhesives.

Tying Machine (NL 279).—A 12-page brochure giving information on how to select the best tying machine for the job to be done and suggesting some of the variety of tasks which the machine will perform, has been published. Brief descriptions under the drawings suggest possible uses for each machine discussed.—J. L. Williams.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

● John Hartmeyer, executive vice president of the Kuhner Packing Co., Muncie, Ind., announced last week that Robert J. Harris, formerly employed by the Cudahy Packing Co., Chicago, and recently discharged from the U. S. Navy, is now associated with the Marhofer Division, Kuhner Packing Co., Fort Wayne, Ind.

● Tom Smith is erecting a meat curing and processing plant at Marshalltown, Ia., to serve residents of the territory who have installed or will install home lockers. Later he expects to manufacture sausage items.

● J. M. Miller has sold his meat processing plant at Alliance, Neb., to W. D. Jay who intends to enlarge the facilities for handling both cattle and hogs. Present capacity is six cattle and ten hogs a day.

● A modern slaughtering department has been opened in the Farmers Cash Store at McClelland, Ia., replacing the former portion of the building which burned last summer, according to an announcement by Fred Hansen, owner.

● About 450 tons of meat being shipped under the U. S. War Shipping Administration to North Africa on the S. S. *Santa Marta* recently had to be transferred to a cold storage plant at Halifax, N. S., when the steamer was forced into Halifax because of stormy seas. It was necessary to send 125 tons to the Moncton, N. B., plant of Swift Canadian Co. for reconditioning because water had seeped into the hold where the meat was stored.

● Modern equipment for the manufacture of adhesives was recently installed at the Swift & Company plant in East Cambridge, Mass., and production has started. J. H. McManus, general manager, announced recently. The unit will manufacture dextrine adhesives, pastes, flexible and liquid animal base adhesives and many of the new resin and rubber adhesives. Raw materials used include corn and tapioca dextrines, animal proteins and various synthetic resins.

● The 37 ancient structures comprising the former Dold Packing Co. property in Buffalo, N. Y., will fall under the blows of wrecking crews in the near future. The city-owned buildings will be removed within 250 days to make way for a play field and recreation center on the site.

● The *Hunterizer* is the prize winning name in the "Name This Publication Contest," sponsored by the new employee magazine of the Hunter Packing



EARL OF HALIFAX IS GUEST OF MORRELL MANAGER

R. M. Owthwaite, vice president of John Morrell & Co. and general manager of the Topeka, Kans., plant, entertained the British ambassador, Earl of Halifax, at a luncheon in Topeka, February 25. He was in the city to make the address for the annual meeting of the Topeka Chamber of Commerce. Pictured at the speakers' table (l. to r.) Alfred M. Landon, former governor of Kansas; Lord Halifax; Owthwaite; Gov. Andrew F. Schoepfel, of Kansas; Harry H. Woodring, former Kansas governor and ex-Secretary of War. Lord Halifax and Owthwaite found a common interest in that Owthwaite, a great-great-grandson of the company's founder, was born in Yorkshire, and the Halifax family formerly lived in the same community. The Morrell company was founded in Bradford, England, in 1827.

Co., E. St. Louis, Ill., Anne Weingartner, editor, has announced. Duplicate prizes of \$25 Victory Bonds were awarded to Miss Genevieve Siekmann, purchasing department, and Glenn Mueller, time office, who both submitted that title. Prizes of \$10 and \$5 in cash were awarded employees submitting the names selected by the judges as second and third best.

● E. Glenn Six, president and general manager of the Plankinton Packing Co., Milwaukee, Wis., has been elected president of the Milwaukee Association of Commerce for 1946. He has been first vice president of the association since 1941, a director since 1937 and has served on a number of major committees. His association with the packing industry began in 1911 at the Swift South St. Joseph plant.



E. GLENN SIX

He was head livestock buyer there from 1919 to 1930, when he was transferred to the Iowa Packing Co., Des Moines, as buyer in charge of hog purchases for Iowa. In April, 1934, he was transferred to the president's office of Swift & Company in Chicago for managerial training and the next year appointed to his present position.

● The American Meat Institute has

outlined opportunities which the industry offers to returning servicemen in a book, "The Veterans' Best Opportunities," written by 50 representatives of the nation's leading businesses.

● Alexander Gruff, of Alexander Gruff Sales Co., New York City, has returned from a trip abroad where he visited England, Sweden and Poland.

● Ryser Brothers of Wisconsin, Inc., has been incorporated at Mt. Horeb by Henry Arneson, Anton Dokken and Ralph Dahle. The firm conducts a processing, storage and brokerage business, dealing in meat and other foods.

● Berry Sweetman, 47, general line salesman in Continental Can Co.'s Los Angeles district, died of a heart attack, February 22. He had been with the company at Los Angeles 18 years.

● Dr. L. M. Winters, outstanding authority on hybrid livestock, discussed "Inbreeding and Hybridization of Hogs" at the March meeting of the Chicago Livestock Industries Club, March 7.

● The Cudahy Packing Co. announces the appointment of F. L. Johnstone as head of its tax department to succeed E. J. Will, resigned. Johnstone has been with the Cudahy concern since 1942. He started in the auditing department and a little more than a year ago was made assistant to Will.

● Homer C. Huggins, 62, merchandise broker for 24 years, died at his home in Chicago last week. He was manager of the Mechanical Manufacturing Co. for several years.

● James F. Brownlee, who served as deputy administrator for price for the

Office of Price Administration until last September, when he resigned because of ill health, has been appointed deputy director of the Office of Economic Stabilization, effective March 4, Chester Bowles, director of the OES, has announced. Previous to joining OPA in 1943 he had served as director of transportation with the War Food Administration.

● **S. M. Weir**, branch house sales, Swift & Company, Chicago, spent a few days in New York last week.

● **G. A. Althaus**, vice president of Oscar Mayer & Co., Madison, Wis., left by plane on Thursday of this week for a few weeks' rest at Miami, Fla.

● **Wade Hauser**, 48, in charge of the Rath Packing Co.'s lamb feeding department and Hilltop feeding yards at Waterloo, Ia., was killed, February 22, when he fell 40 ft. from a cement grain storage silo in the yards. A graduate of Iowa State college, Ames, he served as county extension director at Canton, S. D., and later as assistant state 4-H club leader of South Dakota, before joining Rath in 1933. He is survived by his wife, three sons, four sisters and a brother.

● A new meat track system has been installed at the Victory Provision Corp., Bronx, N. Y., and a new cooler addition recently completed at the City Line Pork Co., Perth Amboy, N. J. Both jobs were done by H. H. Edwards, Inc., New York.

● **William A. Norton**, 86, who had been employed 35 years at the Kansas City stockyards and was superintendent of the shipping department there before retiring, died recently at his home in Riverside, Calif.

● **Charles Shalloup**, owner and operator, opened the Shalloup Packing Co., at Alva, Okla., in mid-February, and is killing and processing cattle and hogs. He has been in the meat business for 20 years.

● **R. C. Millikan**, of Balfour, N. C., has opened the Randolph abattoir at Asheville, N. C., and expects to be able to take care of the slaughtering needs of the entire county.

● **John Hilberg & Sons**, Cincinnati, O., have acquired a tract of 5½ acres in the suburban Golf Manor area where a new building will be constructed by Tietig & Lee, architects. The firm was founded in 1879 at the location it has occupied until the current move. Officers are: **John Hilberg, jr.**, son of the founder, who is president-treasurer; and his two sons, **John**, vice president, recently returned from three years war service, and **Henry**, secretary.

● **Watson Rogers**, who has been executive secretary of the National Food Brokers' association, has been appointed president, succeeding **H. Wayne Clarke**.

● **M. R. Swanson**, industrial relations department, Wilson & Co., Chicago, was a visitor to New York recently.

● The West Washington Marketmen's Club, Inc., will hold its twelfth annual dinner-dance on May 11 at the Hotel Astor, New York. Officers of the club

are: **Frank McGuiness**, president; **James Hanley**, first vice president; **Wilbur H. Caine**, second vice president; **Harry J. Gold**, treasurer, and **Fred Ault**, secretary.

● Meat demonstrations conducted by the National Live Stock and Meat Board are to be held between March 11 and June 3 in 39 cities from coast to coast. The program is not designed to sell more meat but to tie in directly with the government's campaign to conserve meat and other essential foods.

● **Harry Rosenfeld**, laboratory technician, who was for many years associated with Naturalux Products Corp., Brooklyn, has returned to his duties following the completion of his work in the chemical warfare division of the United States Army.

● Work on the first unit of a \$50,000 packing plant at Hoquiam, Wash., for Grays Harbor Meat Co., has begun. When completed, other units, including a three-story smokehouse, holding pens and auxiliary buildings, will be constructed. **M. J. Spencer**, president, has announced.

● A drive to halt the flow of meat from unapproved sources into Dallas, Tex., has been announced by **Dr. J. W. Bass**, city health director.

● **R. Kirby Longino**, president of Longino and Collins, New Orleans, and 1946 president of the New Orleans Association of Commerce, has been named a member of the board of directors of the National Association of Manufacturers.

● **G. C. Baker**, who served in the Canadian Army as a major in World War II, was appointed manager of the

Geo. A. Hormel Enlarges Its Personal Welfare Services

Geo. A. Hormel & Co., Austin, Minn., has begun construction of a building to house a new cafeteria, first aid room and employment office. It will be connected with the main office so that both units are integrated, and will also be linked with the present cafeteria space, which will be converted for filing and other office uses.

The cafeteria, on the ground level and seating 420 persons, will be as well equipped as any industrial cafeteria in the country, according to Hormel officials. Kitchen equipment will be stainless steel and the addition of new pieces will permit a much greater variety of food preparation than the present kitchen. Tables and chairs will take the places of the long tables and benches used at present. Terrazzo floor will be used.

The upper floor will be devoted to medical rooms, with a total of 15 in all, including dispensary, examination rooms and three dressing rooms in connection, a clinical laboratory, X-ray, women's ward, men's ward, minor surgery, sterilizing and linen, physiotherapy, nurses' quarters and offices. There has proved to be a need for physiotherapy, according to **Dr. Herb Allen**, company physician, and the new equipment and space will enlarge the treatment possible.

New employment offices will also be located on the second floor and, in addition, there will be a conference room. The space vacated by the employment offices will be utilized for a print shop and files.

Yarmouth Cold Storage Co., Yarmouth, N. S., Canada, at the annual meeting recently. Officers re-elected were: **S. C. Baker**, president; **T. W. Davidson**, vice president; **C. L. Sanderson**, secretary-treasurer. The company, which is planning expansion of its facilities this year, buys and sells meats as well as stores meats for wholesalers.

● **O. L. Ford**, of Armour and Company's Birmingham, Ala., office, has been appointed to a committee of the Birmingham Chamber of Commerce to study means toward achieving a better balance between agriculture and industry in the area.

● The city council of Halifax, N. S., Canada, and the provincial government of Nova Scotia have not yet reached an agreement as to the operation of an abattoir which will be erected at Halifax by **Wilsil's, Ltd.**, Montreal meat wholesalers and packers. The provincial government has asked for tax exemptions while the council does not favor this plan.

● Every floor of the seven-story plant of **Arbogast & Bastian**, Allentown, Pa., was damaged by a fire, March 2, which started in the smokehouses on the lower level and spread rapidly through steel-grated floors to the fifth story. Smoke and water damaged the two upper



FROZEN MEAT PATTIES

M. T. Zarotschenzeff (left), technical director of National Frosted Foods, New York, displays a platter of juicy hamburgers cooked in tomato sauce with mushrooms—one of a complete new line of deep-fat-fried meat patties his company is making. The patties are 3½ in. in diameter, weigh 3 oz. each and come packed in frozen form four to a carton. To serve they have only to be defrosted and evenly heated. **Mr. Z.** is pictured here in the laboratory of **Claridge Food Co.** with **Chef M. Raymond Legeand**.

R & M Electric Hoists CUT DRESSING COSTS ... SAVE TIME!

You can dress more beef in *less* time with R & M electric hoists. These speedy, dependable units lift at the touch of a button—at the pull of a cord... hold without sag or "drift" while keen-edged knives go about their business... "up" the beef to overhead trolleys, or lower it gently under the positive control of automatic braking. Every movement is a time-saving, money-saving aid to greater output, *lower costs*.

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R & M electric hoists serve every packing plant need—in knocking pens, on bleeding and dressing floors, handling crippled animals and paunch... for beef, veal, lambs, hogs, and every other purpose. Types and sizes cover the full range. Distributors cover the nation. You couldn't do better than "Take It Up with R & M." So why not do it today?



Fast!

This sturdy 1000-lb. dressing floor hoist has a lifting speed of 32 f.p.m., and a lift of 20 feet. The hook lifts to within 3 inches of mounting surface. Overall height from mounting surface: 17 inches. Shipping weight: 350 lbs. Every feature for safety in handling, durability in service.

➡ Write for New Packers' Hoist Bulletin AB-900

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SOLVAY *nitrile of soda*

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floors. Walter S. Bastian, president, reported that large quantities of smoked hams and bacon were destroyed but said he was unable at the time to estimate total damage, although he expressed the belief that it would not be excessive.

● Arthur E. Dennis, counsel for the Wholesale Meat and Provision Dealers Association of Philadelphia, told members of the organization at their third annual dinner, March 2, that "we are entering a new era and by acting collectively you can obtain your fair share of the economic wealth of the country."

● W. Ervie Williams, former manager of the Portland office of the Regional Agricultural Credit corporation and more recently secretary-treasurer of the Northwest Livestock Production Credit association, has been elected president of the Portland Union Stockyards company, Portland, Ore. He succeeds Thomas C. Gorman, who left for Chicago to assume a position with the United Stockyards corporation, parent concern, which owns 12 stockyards, including the one at Portland.

● A. J. Paretti, jr., has been promoted from assistant manager to manager of the New Orleans branch of Wilson & Co., replacing F. W. Thompson, who has been named assistant to the southeastern district sales manager.

● Agreement on all points at issue between AF of L packinghouse workers and the 30 independent meat packing

plants of the Los Angeles and Vernon, Calif., areas was reached on February 27 at meetings between packer and union representatives with Lyman Sisley, federal conciliator, thus averting a threatened strike over wages, hours and union jurisdiction.

● Walter C. Walker, 76, for 40 years an employee of the Carey Cold Storage Co., Hutchinson, Kans., died recently.

● Livestock marketing conditions and other problems facing the industry were discussed this week by upwards of 2,000 stockholders of the National Livestock Commission Co., at the organization's annual convention in Oklahoma City, Okla. A. W. Lucas, manager, said that attendance was probably the largest in the history of the concern.

● Maj. F. E. McCarthy, after more than three years with the Army Air Forces, has returned to John Morrell & Co. and has been named Chicago district manager for the company's savory foods line. Before he entered the service he was savory foods representative for Morrell at Newark, N. J.

● Sidney Fruchbom has resigned as treasurer of the Standard Provision Co., Philadelphia, which his family has controlled for many years. He will become purchasing agent for Modern Distributors, a new meat concern being organized in Philadelphia.

● The annual meeting of the Canadian Western Stock Growers' Association will be held June 12-14 at Calgary.

NATIONAL SAFETY GROUP TO SEEK PUBLIC BACKING

Americans will be called upon to rally behind the "Green Cross for Safety" this May, when the National Safety Council launches a nationwide fund-raising campaign aimed at winning general public support for its far-reaching accident prevention work. The Green Cross will serve as the emblem of safety, in the factory, at home and on the streets and highways of the country.

The drive, marking the first time in its 33-year history that the National Safety Council has gone directly to the public for funds, comes at a time when both industry and the public are growing increasingly aware of the accident problem.

Ned H. Dearborn, president of the council, in announcing the drive, said that it is designed to promote two important goals. The council expects to create a growing consciousness and concern for safety in the public at large and at the same time to broaden its financial support to such a degree that vigorous safety campaigns may be carried out on a scale impossible in the past.

Heretofore, the council has had only the financial backing of a small group of industrial concerns and individual contributors, he pointed out.

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Such remarkable sustained efficiency has been possible because B & D Machines have always been precision-built, to most exacting standards, of the finest materials and workmanship. Before going into

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**An Electric Motor-Driven
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Saw and Carcass Splitter

These are some of the reasons why B & D are selected to do their respective jobs—place your order NOW for delivery at the earliest date possible.

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Issue New Price Ceilings

(Continued from page 11.)

Veal cuts governed by the same amendment: Veal carcasses, 30c (except veal carcasses with hide on, for which the increase is only 25c); kosher veal, fore-quarter, 40c (government sales of veal carcasses and cut, additional 25c allowed); boneless veal increased \$1.05; fabricated veal cuts, 50c; frozen fabricated veal (Army specifications) \$1.20.

Amendment 12 to RMPR 398.—Variety meats: Beef liver, unblemished and blemished, increased \$2.00 per cwt.

Amendment 22 to RMPR 239.—Lamb and mutton: Carcasses and wholesale cuts increased 50c. Boneless cuts range from 75c to \$1.50. Sales of carcasses for wholesale cuts to the government, 50c additional instead of the previous 25c. Fabricated lamb and mutton cuts increased 75c.

Amendment 8 to RMPR 286.—Certain sausage products for war procurement agencies. Frankfurters increased \$1.25; bologna, 75c.

Stabilization Director Bowles stated this week: "Slaughterers who make wage and salary increases pursuant to orders of the National Wage Stabilization Board for periods before the effective date of the ceiling price increases will incur a special financial burden. To assure maintenance of production, notwithstanding this burden, action will be taken to provide funds for such payments to these slaughterers to help them absorb this additional cost. The payment will, of course, be adjusted by the amount of increase in inventory values realized by the slaughterers as the result of increased price ceilings."

In view of this statement and, despite the fact that no official directive with regard to subsidy adjustments on retroactive payments has been issued, all companies should consider the necessity of taking a complete inventory of products on hand at the time the new ceilings become effective.

FOOD CONSERVATION MEET

The government called in representatives of 38 food trade groups this week to discuss restrictions in restaurant menus and other practical methods of conserving food. The group was invited to Washington by Secretary of Agriculture Anderson to study methods of food-saving, particularly in wheat, fats and oils.

NEW TIN CAN ORDER

The Civilian Production Administration has revoked Directive 9, which provided special limitations on the use of tin cans for packing products, and has revised and re-issued Conservation Order M-81, under effective date of March 1, 1946, imposing quotas on the use of tin cans for specific products.

No. 9 POR-CAN



EASY TO POUR

These Por-Cans are particularly designed for packaging thin liquids. The seamed on heads and electric lap-weld construction provides unusual strength and guarantees against leakage.

The tight-sealed, easy pouring spout makes this container ideal for any liquid product.



PUSH-PULL SPOUT No. 594LPV has the same basic construction as the Swivel-Spout can, but the tube spout has advantages in handling some liquids.

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Users of the "No-Frost" Method get fast refrigeration and more economical refrigeration because they do not pay for extra power or losses thru de-icing of coils.

The Niagara "No-Frost" Method gives month after month trouble-free operation, thus eliminating major maintenance expense.

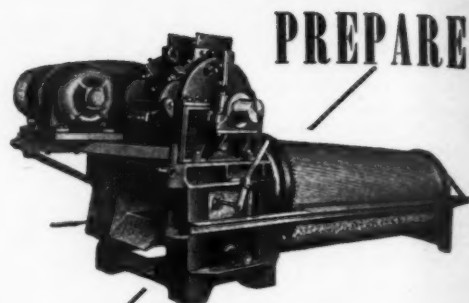
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MAKE EVERY INCH
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The HANDIPILER

Loads, unloads, elevates, stacks — handles cartons, bags, other packages up to 100 lbs. Light weight. Completely portable and self-contained. Available in four heights; adjustable up to 7-½, 8-½, 9-½ and 10-½ ft; in two widths with 14 inch and 24 inch belt.

The HANDIBELT

An all purpose incline, decline or horizontal belt portable conveyor. Handles boxes, cartons, crates, bags. Either end may be raised or lowered. Elevates from 10 inches to 6 feet 3 inches, or from 30 inches to 7 feet 6 inches or any angle between.

For complete information write for Bulletin NP-36

STANDARD CONVEYOR COMPANY • North St. Paul 9, Minnesota

STANDARD Gravity or Power CONVEYORS

Packaginghouse Wastes

(Continued from page 13.)

to more than pay for its recovery while there is very little value to the material removed by treatment processes.

The simplest salvage operation is to keep the materials out of the sewers. Drain openings in locations where manure and fleshings may be present should be provided with screens and the screenings should be removed to convenient containers—not flushed into the sewer. With careful operation, very little paunch manure or fleshings need be present in the water borne wastes. Liquor from paunches and viscera has no value and is not collected.

The collection of blood from the killing floor is important because of its value, but more especially from the waste disposal standpoint, because of its strength as a polluting substance. It is usually customary to arrange a concrete floor beneath the bleeding operations so that a major portion of the blood is collected in a tank. The washing of this floor results in the removal of a considerable portion of the blood to the sewer. In order to collect as much of the blood as is possible, a smooth surfaced collecting trough should be located beneath the bleeding animals.

Experience and existing conditions will indicate the desired width and length of this trough and arrangements can be made to make it movable. After the killing is completed or at desirable intervals, a small amount of water may be used to wash the blood from the trough surface to the storage tank. Clean-up water will, of course, go to the sewer. In some cases, this trough is made of metal and is equipped with small wheels so that it can be removed when bleeding is complete. In large plants a permanent and stationary trough may be desirable. It is important, however, to provide a surface which will rinse easily with a small amount of water in order that all of the blood possible is collected.

Salvage of Grease

The major portion of the grease and fats should, if possible, be collected before they reach the main sewer since the presence of large amounts of grease complicates the waste treatment process. It is impossible to keep all grease from the waste and the treatment process must be adapted to its removal. However, the material collected at its source has more value than when mixed with manure and other waste products.

The type of salvage devices selected depends upon the size of the operations and upon the character of the waste. Grease in the wash water from the cleaning of fancy meats can be recovered by the ordinary grease trap since the wastes do not contain much other material and are small in volume. Figure 1 shows a suggested design for a small trap. The grease should be removed and the settled material flushed from the trap at least once each day.

The structure should have a capacity for about a 10 minute maximum flow and should be designed for a velocity of about 4 to 5 ft. per minute.

Wastes which contain grease mixed with other suspended waste materials, such as manure and fleshings, require specially designed grease interceptors. These interceptors should be designed to retain the floating material and to provide for the continuous removal of settleable material to the sewer. It is important that the latter be removed before it starts to ferment, otherwise the grease is contaminated with decomposing matter which is floated by gases produced by the fermentation.

Self-Cleaning Devices

Several types of self-cleaning devices have been designed for this purpose and are adapted to various sizes of plants. An excellent design was suggested in 1945 *Meat Packers Guide*, page 54. This device is adapted to medium and small plants or for installation on sewer lines from individual operations where the waste contains considerable grease. It consists of a rectangular basin with hopper bottom sloping to the outlet end of the tank. The waste enters at the surface and leaves at the bottom of the hopper. The velocity of flow down the floor of the slope is supposed to carry settling solids to the outlet while the floating material is collected on the surface. The design is shown in Figure 2. The design capacity of this basin should be for a detention period of 30 minutes.

Other types of grease removal equipment will be discussed in subsequent articles in connection with treatment devices since they are designed to remove the grease from the entire waste flow prior to the application of some of the treatment processes. The equipment necessary for the rendering of blood and grease will not be considered within the scope of these articles.

There are a number of waste treatment processes which have been adapted to meat packing plant wastes, each of which will be discussed in detail in later articles. *Plain sedimentation* or *floatation* with sludge removal and disposal provides what is known as primary treatment of the waste. This removal of a portion of the suspended solids may be adequate for waste discharged to municipal sewer systems or to large streams. These primary processes may be expected to remove 40 to 60 per cent of the suspended solids and 30 to 50 per cent of the B.O.D.

Biological filtration is perhaps the simplest and most dependable process for secondary treatment. It may be accomplished by either the standard rate or the high-rate recirculating type of filter. If properly designed and including primary and secondary settling, the process can produce a reduction of 90 to 95 per cent of the suspended solids and 80 to 90 per cent of the B.O.D.

The *activated sludge* process is being used with success in some plants, but has been reported unsuccessful in

others. This may be due to conditions peculiar to the plant or to lack of proper design or operation. The process requires a somewhat higher type of technical supervision, but is capable of producing a more highly purified effluent than the others. Reductions of 95 to 98 per cent of suspended solids and 90 to 95 per cent of the B.O.D. are to be expected.

Superchlorination, either with or without the recovery of protein material, has been used with reported success at a few plants. This process may be accompanied by the use of other chemicals to assist in the removal of the coagulated solids. The process has resulted in a removal of 85 to 90 per cent of the suspended solids and B.O.D.

Chemical coagulation has been used in some cases as a means of assisting sedimentation. The process is subject to fluctuations, but may be expected to reduce suspended solids and B.O.D. 50 to 70 per cent.

Most of the treatment process mentioned above are adapted to the wastes from the larger packing plants. Smaller plants and slaughter houses require a process which is dependable but simple in operation. For these plants the recirculating biological filter preceded and followed by some type of sedimentation appears to be the simplest to operate. Under conditions where the waste consists largely of blood from the killing floor, superchlorination has been used as a treatment method, but the process involves the handling of chlorine gas which is hazardous without trained personnel.

Summary of Article 2

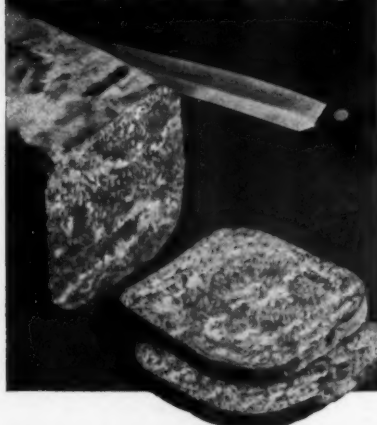
An adequate and detailed waste survey is the first step in solving the waste disposal problem. This survey involves measurement and analysis of wastes from individual sources within the plant to determine which of the wastes require treatment, which have salvable materials and which may be discharged without change. Segregation of these wastes by changes in the sewer system is accomplished so far as it is economically feasible.

The next step is the salvage of material with value, such as grease, blood and manure. When this is accomplished, either by improvements in plant methods or the installation of recovery devices, a second survey may be necessary as a basis for the design of treatment structures. The treatment process is selected which will most simply and economically produce an effluent which will meet the local requirements.

DDT COMPLAINT

There was only one complaint following the spraying of 30,000 cattle in Florida recently. Free from flies, stock wandered around looking for choice spots to graze and it took longer to round them up.

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SPECIALTY LOAVES**

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Soy is unexcelled in holding freshness, in reducing shrinkage, in improving appearance, in enhancing flavor.

Special X Soy Flour stabilizes and holds the moisture — less cooler shrinkage for YOU.

**LESS
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AND SONS, INC.

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Flashes on Suppliers

ALLIS-CHALMERS MFG. CO.—Dr. Stuart E. Tray, chemical engineer, has been appointed assistant manager of the basic industries department in charge of the new chemical processing machinery section at the Allis-Chalmers Mfg. Co., Milwaukee, Wis., G. V. Woody, department manager, announced. Dr. Tray, who received his chemical engineering and doctor's degrees from the Rensselaer Polytechnic Institute and his master's degree in mechanical engineering from the University of Michigan, joined Allis-Chalmers in 1932, serving successively as engineer-in-charge, assistant manager and manager of the water conditioning department until 1942 when he transferred to the company's engineering development division as chemical engineer.

BASIC FOOD MATERIALS, INC.—Ray F. Beerend, president, has announced that Basic Food Materials, Inc., is opening a new branch office in the Mercantile building, Chicago. George W. Smale, who joined the firm's staff in January, will be district sales manager in charge of the Chicago area. Capt. Smale, honorably discharged last December after four years' service with the Quartermaster Market Center



G. W. SMALE

Program, supervised the overseas shipment of all perishable food loaded in the New York port. He was associated with the food industry for 20 years prior to entering the Army.

NORTHERN EQUIPMENT CO.—The Kissick Co., Philadelphia, has been appointed a sales and service representative of the Northern Equipment Co., Erie, Pa., to handle Copes feed water regulators, pump governors, de-superheaters and allied equipment in



HIGH HONOR TO HELLER

Col. Preston B. Heller, Army Air Corps, of Chicago, was recently awarded one of the country's highest achievement decorations, the Legion of Merit. The award was presented by Brig. Gen. Guthner of the Sixth Service Command (left) at ceremonies conducted in downtown Chicago. Col. Heller, who has returned to his civilian position as president of B. Heller & Co., seasoning and ingredient manufacturer, was given the award for outstanding services as Deputy Air Chemical Officer, U. S. Army Air Forces.

southern New Jersey, southeastern Pennsylvania, eastern Maryland and Delaware, according to an announcement made by Don Allshouse.

PENNSYLVANIA SALT MFG. CO.—G. Webber Knight has been appointed manager of the Washington, D. C., office of the Pennsylvania Salt Mfg. Co., New York, it was announced recently by Richard L. Davies, assistant to the president.

RUSSELL HARRINGTON CUTLERY CO.—At the annual meeting of the Russell Harrington Cutlery Co., Southbridge, Mass., held February 19, the following were elected: Charles E. Dorrell, president and general manager; John A. Dickerman, vice president in charge of manufacturing, and Harold M. Smith, treasurer.

CONTINENTAL CAN CO.—The Continental Can Co. plant in St. Louis, Mo., has been returned to its owners by the Army after nearly four years' use as an ordnance warehouse. Production of cans and other company products will start



*In Our 25th YEAR Serving
The Meat Packing Industry*

LIBERTY

BEEF SHROUDS

• HAM STOCKINETTES • BEEF BAGS
• BOLOGNA BAGS • FRANK BAGS

THE CLEVELAND COTTON PRODUCTS CO.
* CLEVELAND 14, OHIO *

as soon as the building can be renovated and equipment installed, which is expected to be about the middle of the year.

ALLEGHENY LUDLUM STEEL CORP.—Allegheny Ludlum Steel Corp. has completed arrangements with Airco Export Corp., subsidiary of Air Reduction Co., for world wide sales representation on an exclusive basis for its stainless steel products, electrical steels and alloys, Russell M. Allen, sales vice president, announced recently.

YORK CORPORATION.—In anticipation of a vastly expanding market in the export field, York Corporation has formed an international division with headquarters at 50 Broadway, New York city, according to S. E. Lauer, president. James C. Tweedell, who has been York's export manager since 1935 and acting general sales manager during the war period, is now manager of the new division. S. L. Cordis is the assistant manager and C. E. Renninger is sales manager of the international unit.

WESTINGHOUSE ELECTRIC CORP.—Appointment of Carl E. Nagel as manager of editorial service has been announced by Charles A. Scarlott, manager of engineering publications of the Westinghouse Electric Corp., Pittsburgh. Nagel, a recently discharged veteran of World War II, will be responsible for the company's technical and trade magazine articles. After graduating from Stanford university in

1937 he worked successively for James McCreery Co. and the Champlain division of Interchemical Corporation, joining Westinghouse in 1941.

BAKER ICE MACHINE CO.—Baker Ice Machine Co., Omaha, recently announced the election of Ross Rathbun as its president.



ROSS RATHBUN

For a number of years he was in charge of the air conditioning and refrigeration activities of the Westinghouse Electric & Mfg. Co. Most recently he served as vice president of the B. F. Sturtevant Co., Boston, a division of Westinghouse. Thoroughly experienced in engineering and general business administration, he received his electrical and mechanical engineering education at the Massachusetts Institute of Technology at Boston.

BOB WHITE ORGANIZATION.—Joseph T. Bay, former Chicago branch manager for Best Foods, Inc., manufacturer of margarine and dressing products, has joined the brokerage staff of the Bob White Organization, Chicago, food industry consultants. He was recently separated from the Navy.

The "Old Timer" Suggests . . .

That You, too, let him help select the knives and plates that will meet your exact requirements and will save you time — money — and labor!

PORK SAUSAGE—the season for heavy demand is at hand. Make it in the form of sausage or patties.

Fresh trimmings are essential and they must be seasoned to a rich, tangy flavor according to your own private formula.

The meat must be cut so the lean and fat show up distinctly so as to provide strong eye appeal. Do not smear or crush the product by improper handling.

Most pork trimmings contain a large amount of soft, fat tissues and if not cut properly, the product will have a smeary and crushed appearance. This will also cause the soft fat tissues to melt and separate from the lean by melting out when cooking, leaving a dry, shriveled-up and unappetizing sausage.

ELIMINATE all these troubles by using the famous C-D V TAPER HOLE PLATE, C-D V SUPERIOR PLATE, C-D TRIUMPH EVERLASTING PLATE for fancy pork or summer sausage.

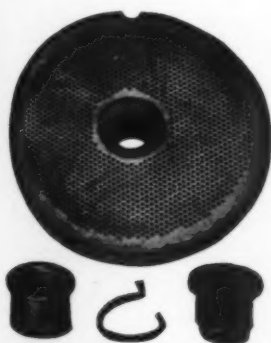
Write TODAY for further information.
There is no obligation.



THE SPECIALTY MFRS. SALES CO.

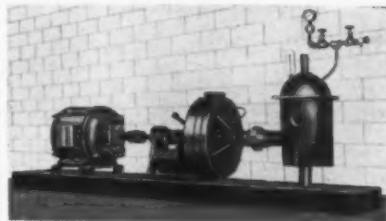
2021 GRACE STREET

CHICAGO 18, ILLINOIS



RENDERERS—

this is for YOU



NO VENT BOILER RETURN SYSTEM

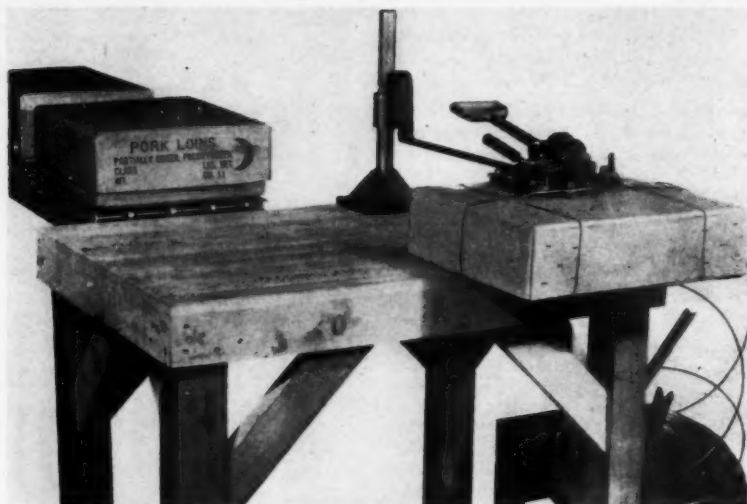
- Saves fuel
- Increases production
- Saves labor
- Eliminates all traps
- Saves water
- Eliminates spoiled cooks

Well made of the best materials. The complete unit can be delivered promptly. Once installed it will pay for itself in a few months. Many satisfied users. Testimonial letters will be sent to you.

Write today for further detailed information, etc., etc.

HEAT RECLAIMER CORPORATION

6 No. Michigan Ave.
Chicago 2, Ill.



STANDARD T MODEL TYING MACHINE MOUNTED ON STRAPPING TABLE

WIRE TYING ON A PRODUCTION BASIS

For production tying, Standard T Model on an adjustable support (pictured here) speeds up operations and is instantly adapted to any size package. It also can be used as a portable. Either way, it gives a very efficient strapping operation.

Upkeep is small, because it is built of finest materials for long use. The Stand-

ard T Model is equally adaptable to wire tying fibre or corrugated containers, wooden boxes and crates, and many other strapping jobs.

The Inland Wire line also includes: flat steel strapping and seals, wire hoops, tinned tag fasteners, nails, and stitching wire. For additional information, write, telegraph or phone us.

Phone YAR ds 3113

Inland Wire Products Co. 3947 South Lowe Ave., Chicago 9, Ill.

NEVERFAIL

...for
taste-tempting
HAM
FLAVOR

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



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H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Canadian Plant, Windsor, Ontario

New Retort Doors

(Continued from page 15.)

importance since the doors would be opened and closed a maximum of three times in a normal working day. However, as the number of retorts increases the reduction in labor may make it possible to use fewer men to load and close retorts with quick-closing doors. One of the large packers who is using the standard type of retort door has a crew of two men per shift whose sole job it is to close and unlock retort doors. With the physical effort needed to push the door to and from the retort frame, and to lock and unlock the wing nuts, two men are necessary. However, with the quick-opening type of door this number might be reduced to one.

The saving in steam makes the use of the newer type door advisable for the smaller packer. The actual steam used in cooking a product is estimated to be about 17 per cent and the rest is wasted in one way or another. The standard types of retort doors, even under low pressure, allow a seepage of steam that can be prevented with the new type of door. Over the long period of retort use this would amount to a sizable saving.

Employers Urged to Adopt Plans for Hiring Veterans

Employers should institute organized programs for hiring veterans and assisting them in finding the right job in their establishments, Perry Faulkner, chief of the Veterans Employment Service of the U. S. Employment Service, and Robert C. Goodwin, USES director, stated recently, in announcing that an employers' guide is now being distributed through local offices of the USES and the state offices of the Veterans Employment Service representatives. The brochure gives full information on how to establish the kind of program which will be of the greatest assistance to veterans.

"Veterans are returning home by the millions and jobs must be found for them as promptly as possible," Faulkner said. "By calling at USES offices and listing all job openings and particularly high quality jobs, employers will be doing themselves as well as the veteran a real service."

In a foreword to the pamphlet, President Truman says: "The spirit of America is the spirit of independence. Americans ask only for the right to make their own way . . . the right to work out their own destiny. They deserve that right and we are determined that they shall have it. Government alone cannot do the job—private industry must cooperate."

The guide contains examples of successful veteran employment programs now in force, a list of aids which employers can obtain from the USES and a description of the services which the VES and the USES offer veterans and employers.

To Get
**SAME
SIZE
SAME
STRENGTH**

By Actual Test



ask for
CUDAHY'S
Sheep Casings



GET SMOOTH, FINE-LOOKING,
SURE-SELLING FRANKS...

CUT BREAKAGE LOSSES...
DEPEND ON TWICE-TESTED

CUDAHY'S
Selected Sheep Casings

Whatever your casing needs...
orders filled quickly from over
79 different sized, fine NATURAL
CASINGS, including imported
casings.

Our Casings Sales Experts will
advise you on request.

THE CUDAHY PACKING CO.
221 N. LaSalle Street, Chicago 1, Illinois

SOME SLAUGHTERERS CLOSE AT ST. LOUIS; OPA SEEKS VIOLATORS

A threatened shutdown of 17 small slaughterers in the Cincinnati area was averted late last week when John E. Robinson, area OPA director, agreed to take the packers' complaints to Washington, D. C. However, 11 beef slaughter houses in the St. Louis area closed on March 1 in protest against government regulations which they contend prevent them from operating profitably without "chiseling."

Approximately 60 slaughterers met late last week in St. Louis and voted to send a committee to Washington to present their complaints to members of Congress and make suggestions as to revisions of OPA regulations.

Suspension of operations by the small slaughterers and threats of closing by others will have little effect on the quantity of beef in retail shops, industry spokesmen asserted. A beef shortage has existed for several weeks, but this has been because of curtailed cattle buying by many packers due to the inability to buy and stay in compliance.

A packer representative said that these firms have cut down beef production to one-third of normal because of what he termed "down grading of beef by government graders."

Max W. Kramer, attorney for the Missouri-Illinois Small Slaughterers Association, said members of his organization were making the same protest and declared that "restrictive OPA regulations" make slaughtering a gamble.

The OPA program to reduce black market sales of meat has been extended to 11 more western primary cattle markets. Investigators are checking purchases of cattle made at Peoria, St. Joseph, Kansas City, Sioux City, Waterloo, Fort Worth, Oklahoma City, Denver, Salt Lake City, and San Antonio. Investigators of cattle purchases in Chicago, E. St. Louis, St. Paul and Omaha are continuing, with special attention to large shipments at or near the over-riding ceilings.

Special attention, the OPA pointed out, is being directed to purchases of large shipments of meat at or near the ceilings in those localities. OPA views suspiciously any slaughterer who buys low grades of cattle at high prices. It contends that, in all probability, he will be forced to sell dressed meat at prices above ceilings in order to make his profit.

The current program started in January when OPA warned 34 eastern slaughterers that investigations in the Chicago stockyards of their cattle purchases showed that they were buying at "suspiciously high" prices. OPA said if they continued such high price buying their sales of dressed meats would be investigated.

As a result of this action, OPA said, prices were forced down from ceilings and black market operators discouraged.

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HPS
Freezerwraps



Check these favorites with your wrapping department. If you're not using them, you're not getting the best and most for your money in effective, dependable Freezerwraps:

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☒ **Cream Master Freezerwrap**... a tough, pliant sheet, exceptionally wear-resistant for withstanding cracks, scuffs and tears.

☒ **HPS Freezerwrap**... a favorite with packers everywhere for general provision packaging. Unusually durable.

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AND LAMINATED PAPER**

PROVISIONS AND LARD *Weekly Review*

MEAT OUTPUT HEAVIER ON LARGER SLAUGHTER

Meat production under federal inspection for the week ended March 2 totaled 327,000,000 lbs., according to the U. S. Department of Agriculture Meat Board. This was 12 per cent more than last week and 12 per cent more than the 292,000,000 lbs. produced during the corresponding week of last year.

Slaughter of cattle under federal inspection was estimated at 247,000 head, eight per cent above the 229,000 a week earlier, but 12 per cent below the 281,000 a year ago. Beef production was calculated at 132,000,000 lbs., compared with 122,000,000 lbs. for the preceding week and 147,000,000 lbs. in the same week a year ago.

Calf slaughter was estimated at 94,000 head. This was 8,000 head above the preceding week, but 18,000 under the corresponding week last year. Output of inspected veal for the three weeks under comparison was figured at 8,000,000, 8,000,000, and 10,000,000 lbs., respectively.

The number of sheep and lambs slaughtered was estimated at 581,000 head. This was 18 per cent more than last week and 57 per cent above the same period last year. Production of inspected lamb and mutton amounted to 26,000,000 lbs. This compares with 22,000,000 lbs. for the preceding week and 16,000,000 lbs. for the corresponding week last year.

Hog slaughter was estimated at 1,088,000 head, which was 13 per cent above the slaughter during the preceding week, and 35 per cent more than the 806,000 for the same week in 1945. Estimated production of pork was 161,000,000 lbs., compared with 139,000,000 lbs. last week and 119,000,000 lbs. a year ago.

MEAT CONSUMPTION

	Dec. 1945	Dec. 1944	12 mos. 1945	12 mos. 1944
Apparent consumption—Total—(thousands of pounds, dressed weight basis)				
Beef and veal	521,900	676,618	7,967,394	7,761,055
Pork (carcass wt.)	829,001	833,263	6,885,310	10,700,650
Lamb and mutton ..	74,060	79,060	906,250	875,100
Total ¹	1,425,961	1,588,941	15,758,954	19,336,805
Pork, excl. lard	538,289	650,054	5,244,441	7,991,683
Lard ²	134,462	105,039	789,190	1,571,403
Apparent consumption—Per capita (pounds)				
Beef and veal	3.70	4.84	56.70	55.82
Pork (carcass wt.)	5.88	5.97	49.01	77.03
Lamb and mutton ..	.52	.67	6.45	6.31
Total	10.10	11.38	112.16	139.16
Pork, excl. lard	3.82	4.65	37.33	57.53
Lard ²86	.75	5.60	11.31

¹Based on federally inspected slaughter. Includes shipments to our armed forces but excludes lend-lease shipments. ²Totals based on unrounded numbers. ³Includes rendered pork fat.

AMI PROVISION REPORT

Provision stocks as reported to the American Meat Institute showed only minor changes during the final two weeks of February when compared with two weeks earlier. However, holdings of many items were well above those of a year ago.

Dry salt cured items showed a slight increase during the two weeks ended March 3, but stocks were considerably under a year ago. S.P. and D.C. items in storage registered only minor changes and stocks were slightly heavier than a year earlier. Total S.P. and D.C. holdings, while not extremely large, are sharply above the small holdings as reported a year ago.

The total for all pork meats showed a slight gain over the last reporting period and was almost double that held at the same time in 1945. Lard stocks are also markedly above that period.

Provision stocks as of March 3, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows March 3 stocks as percentages of the holdings two weeks earlier and on the corresponding date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	March 3 stocks as Percentages of Inventories on Feb. 16, 1946	Mar. 3, 1945
D. S. PRODUCT		
Bellies Cured	90	44
Fat Backs (Cured)	118	103
Other D. S. Meats		
Cured	109	34
Frozen-for-cure	*	8
TOTAL D. S. CURED ITEMS	107	63
TOT. FROZ. FOR D. S. CURE	53	687
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular	103	41
Skinned	93	113
All S. P. Hams	93	101
Hams, Frozen-for-Cure		
Regular	97	153
Skinned	90	387
All frozen-for-cure hams	100	374
Picnics		
Sweet pickle cured	114	294
Frozen-for-cure	114	*
Bellies, S. P. and D. C.		
Sweet pickle cured	104	175
Frozen-for-cure	104	*
Wiltshire sides, cured	57	3
Other Items		
Sweet pickle cured	90	265
Frozen-for-cure	59	296
TOTAL S. P. & D. C. CURED	99	140
TOTAL S. P. & D. C. FROZEN	102	662
BARRELED PORK	112	74
FRESH FROZEN		
Loins, shoulders, butts and spareribs	107	94
All other	109	354
Total	109	128
TOTAL OF ALL PORK MEATS	102	188
RENDERED PORK FAT	93	146
LARD	92	323

Note: A considerable quantity of cured, frozen, canned pork and lard is held for USDA.

*Because March 3, 1945 stocks were negligible, no comparison is shown.

USDA OPTIMISTIC OVER MEAT SUPPLY THIS YEAR

Production of meat in 1946 is likely to be moderately larger than in 1945, and more than 40 per cent above the 1935-39 average of 16,200,000,000 lbs., the Department of Agriculture predicts. Hog slaughter will be increased as the fall pig crop was 12 per cent greater in 1945 than in 1944, and the spring pig crop this year probably will show a slight increase over that of 1945. Output of beef will continue high, as a large number of cattle are on feed for market in the first half of the year and increased marketings of breeding stock are in prospect this year. Lamb and mutton production will be less than in 1945, reflecting last year's sharp decline in numbers of breeding ewes.

Prices of hogs and the better grades of fed cattle may weaken in the late spring as marketings of the fall pig crop reach a peak and as marketings of fed cattle increase seasonally. Unit returns from sales of lambs will be higher in the first six months of 1946 than a year earlier, largely as a result of higher subsidy payments than a year ago.

The demand for meat is expected to continue strong, because of the high level of consumer purchasing power and because of large exports.

WOOL PRODUCTION AT LOWEST POINT SINCE 1921

Wool production in the United States in 1945, both shorn and pulled, was estimated at 387,017,000 lbs., of which 321,017,000 lbs. was shorn wool and 66,000,000 lbs. was pulled wool. The 1945 quantity compares with a total of 418,094,000 lbs. produced in 1944. It was the smallest wool output since 1928.

The average local market price of shorn wool in 1945 was 41.9c per lb., compared with 42.4c in 1944. Cash income from shorn wool production in 1945 was \$134,621,000, down \$12,585,000 from the 1944 total. Last year's income was the smallest return for any clip since 1940.

Mohair production in the seven leading states in 1945 was estimated at 22,260,000 lbs. by the Department of Agriculture. Estimated income from Mohair in 1945 amounted to \$12,211,000, just \$17,000 under the 1944 income.

CANADIAN STORAGE STOCKS

	Jan. 1, 1946	Dec. 1, 1945
Beef	39,154,944	42,113,077
Veal	5,174,939	7,132,077
Pork	32,776,779	30,487,779
Mut. & lamb	7,819,180	7,233,380

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arch 8, 1946



Write for
No. 62 Catalog.

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

BEEF HOISTS

The Anco No. 478 Electric Beef Hoists are noted for their simple design and safe operation. Conveniently located pendant push buttons and a time limit switch set for accurately stopping the lift and landing carcasses on the rail safely. They are equally efficient on the dressing rail and bleeding rail.



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BEEF-VEAL-LAMB-PORK
AND OFFAL**

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Established 25 Years

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For Tomorrow's Business

Speed Up Cleaning Of Meat Soak Tanks

A Wisconsin meat packer saved 7 manhours in cleaning one soak tank by replacing the old scratching-rubbing-scraping technique with the fast, easy Oakite method. It's a formula worth repeating!

Here's what he did: Sprayed tank with recommended solution of Oakite Compound No. 35, using a small tank-type hand sprayer . . . waited 15 minutes, sprayed again . . . then soaked for 10 minutes and hot rinsed. Clean surfaces were then coated with protective oil.

This easy, hours-saving technique thoroughly softened hard-to-break-up brine scale, made removal by rinsing easy and complete. Ask your nearby Oakite Technical Service Representative to show you how to save maintenance dollars on this job. Oakite in-plant demonstrations are free!

More Money-Savers . . .
are described in the NEW OAKITE Digest of 77 maintenance and sanitation tasks. Now ready for distribution, this Digest can help you! Write for FREE copy TODAY!

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- Sheep Blocks
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- Meat Loaf Molds
- Cutting Room Floors
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- Retort Baskets
- Belly Boxes
- Dollies & Trucks

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MATERIALS-METHODS-SERVICE-FOR EVERY CLEANING REQUIREMENT

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In many packing plant installations GRID High Test Cast Iron Unit Heaters have been operating continuously for 15 years without maintenance expense. And here's why:

- *One piece construction heating sections (patented) of high test cast iron that withstand steam pressures up to 250 lbs.
- *No soldered, brazed, welded or expanded connections to become loose or develop leaks.
- *No electrolysis to cause corrosion, break-downs, leaks, or heating failures.



SEND now for new booklet "Corrosion in Unit Heaters"—free upon request

D. J. MURRAY MANUFACTURING CO. WAUSAU, WISCONSIN

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

	Week ended Mar. 6, 1946 per lb.
Steer, hfr., choice, all wts.	20 1/2
Steer, hfr., good, all wts.	19 1/2
Steer, hfr., com., all wts.	17 1/2
Steer, hfr., utility, all wts.	15 1/2
Cow, commercial, all wts.	17 1/2
Cow, canner and cutter.	13
Hindquarters, choice	23
Forequarters, choice	18 1/2
Cow, hfr., commercial	18 1/2
Cow, foreq., commercial	16 1/2

*Beef Cuts

Steer, hfr., sh. loin, choice	32 1/2
Steer, hfr., sh. loin, good	30 1/2
Steer, hfr., sh. loin, com.	25 1/2
Steer, hfr., sh. loin, util.	22 1/2
Cow, sh. loin, com.	25 1/2
Steer, hfr., round, choice	22 1/2
Steer, hfr., round, good	21 1/2
Steer, hfr., rd., commercial	19
Steer, hfr., rd., utility	16 1/2
Steer, hfr., loin, choice	29 1/2
Steer, hfr., loin, good	28
Steer, hfr., loin, commercial	23 1/2
Cow, loin, commercial	23 1/2
Cow, loin, utility	20
Cow, round, commercial	19
Cow, round, utility	16 1/2
Steer, hfr., rib, choice	24 1/2
Steer, hfr., rib, good	23
Steer, hfr., rib, commercial	21 1/2
Steer, hfr., rib, utility	18 1/2
Cow, rib, commercial	21 1/2
Cow, rib, utility	18 1/2
Steer, hfr., sir., choice	27 1/2
Steer, hfr., sir., good	26
Steer, hfr., sir., com.	21 1/2
Steer, hfr., cow flank	13 1/2
Cow, sirloin, commercial	21 1/2
Cow, sirloin, util.	18 1/2
Steer, hfr., flank steak	23 1/2
Cow, flank steak	23 1/2
Steer, hfr., reg. chk., choice	20 1/2
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	17 1/2
Steer, hfr., reg. chk., utility	15 1/2
Cow, reg. chk., commercial	17 1/2
Cow, reg. chuck, utility	15 1/2
Steer, hfr., c. c. chk., choice	18 1/2
Steer, hfr., c. c. chk., gd.	17 1/2
Steer, hfr., c. c. chk., com.	16 1/2
Steer, hfr., c. c. chk., utility	14 1/2
Cow, c. c. chk., commercial	16 1/2
Cow, c. c. chk., utility	14 1/2
Steer, hfr., fore Shank	12 1/2
Cow, fore Shank	12 1/2
Steer, hfr., brisket, choice	17 1/2
Steer, hfr., brisket, good	17
Steer, hfr., brisket, com.	15
Steer, hfr., brisket, utility	15
Cow, brisket, commercial	15
Cow, brisket, utility	15
Steer, hfr., back, choice	21 1/2
Steer, hfr., back, good	20
Cow back, commercial	18 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19
Steer, hfr., arm chuck, good	18
Cow arm chuck, commercial	17
Cow arm chuck, utility	15 1/2
Steer, hfr., sh. pl., gd. & ch.	14 1/2
Steer, hfr., sh. pl., com. & util.	13 1/2
Cow short plate, commercial	13 1/2
Cow short plate, utility	13 1/2

*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

*Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23 1/2

*Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7 1/2
Hearts, cap off.	15 1/2
Tongues, fresh or froz.	22 1/2
Tongues, can., fresh or froz.	16 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	4 1/2
Tripe, cooked	8 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

*Veal and Lamb Products

Brains	9 1/2
Calif Livers, Type A.	40 1/2
Sweetbreads, Type A.	30 1/2
Lamb tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	20 1/2
Good lambs	19 1/2
Commercial lambs	18 1/2
Choice hindquarter	23 1/2
Good hindquarter	21 1/2
Choice fores	20 1/2
Good fores	19 1/2

**Mutton

Choice sheep	23 1/2
Good sheep	22 1/2
Choice saddles	18 1/2
Good saddles	16 1/2
Choice fores	20 1/2
Good fores	19 1/2
Mutton loins, choice	18 1/2
Mutton loins, com.	17 1/2

*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	23 1/2
Picnics	20 1/2
Tenderloins, 10-lb. cartons	20 1/2
Tenderloins, loose	19 1/2
Skinned shldrs., bone in	23 1/2
Spareribs, under 3 lbs.	15 1/2
Boneless butts, c. t.	23 1/2
Neck bones	4 1/2
Pigs' feet	4 1/2
Kidneys	10 1/2
Livers, unblemished	13 1/2
Brains	11 1/2
Ears	6
Snouts, lean out.	6
Snouts, lean in.	7 1/2
Chitterlings	8 1/2
Tidbits, hind feet.	6 1/2

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	35 1/2
Fancy skinned hams, 14/18 lbs., parchment paper	35 1/2
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25 1/2
Square cut seedless bacon, 8 lb. down, wrap	25 1/2
Beef sets, smoked	25 1/2
Insides, D Grade	25 1/2
Outsides, D Grade	25 1/2
Knuckles, D Grade	25 1/2

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	31 1/2
Regular tripe, 200-lb. bbl.	31 1/2
Honey, tripe, 200-lb. bbl.	31 1/2

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	32 1/2
80-100 pieces	32 1/2
100-125 pieces	32 1/2
Clear plate pork, 25-35 pieces	32 1/2
Brisket pork	32 1/2
Plate beef, 200 lb. bbls.	32 1/2
Ex. plate beef, 200 lb. bbls.	32 1/2

For prices on sales to War Procurement Agencies, see Amendment 25 to RMFR 148, effective May 28, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted additions, except hams and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	18 1/2
Sp. lean pork trim. 85%	20 1/2
Ex. lean pork trim. 95%	21 1/2
Pork cheek meat	19 1/2
Pork livers, unblemished	25 1/2
Boneless bull meat	27 1/2
Boneless chucks	27 1/2
Shank meat	27 1/2
Beef trimmings	27 1/2
Dressed canners	27 1/2
Dressed cutter caws	27 1/2
Dressed bologna bulls	27 1/2
Pork tongues	15 1/2

DRY SAUSAGE

Corvlat, dry, in hog bungs.....	58
Frankfurter.....	31
Farmer.....	41
Holsteiner.....	54
R. C. Salami, semi-dry.....	32
S. C. Salami, semi-dry.....	63
Genoa style Salami.....	50 1/2
Pepperoni.....	50 1/2
Mortadella, semi-dry.....	43 1/2
Cappicola (cooked).....	43 1/2
Prosciutto.....	37 1/2

DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork sausage, hog casings Type 1.....	29 1/2
Pork sausage, bulk Type 1.....	29 1/2
Frankfurter, in sheep casings.....	25 1/2
Frankfurter, in hog casings.....	25 1/2
Bologna, natural casings.....	23 1/2
Bologna, artificial casings.....	22 1/2
Liver sausage, fr., beef casings.....	21 1/2
Liver sausage, fr., hog casings.....	22 1/2
Smoked liver sausage, hog bungs.....	24 1/2
Head cheese.....	20
New Eng., natural casings.....	35 1/2
Mixed lunch, natural casings.....	25 1/2
Tongue and blood.....	29
Head sausage.....	29
Some.....	29
Polish sausage.....	28 1/2

Prices based on some 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

Cwt.	
Nitrate of soda (Chgo. w'base)	
in 45-lb. bbls., del.....	\$ 8.75
Saltpeter, n. ton, f.o.b. N. Y.:	
Del. refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda.....	unquoted
Salt, in min. car of 30,000 lbs., only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Regrain—	
Law, 94 basis, f.o.b.....	4.60
New Orleans.....	
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

SPICES

(Basic Chgo., orig. bbls. bags, bales.)	
Whole Ground	
Allspice, prime.....	28 31
Resifted.....	29 32
Chili powder.....	23 51
Cloves, Zanzibar.....	23 26
Glacier Jam., unbl.....	26 29
Cochin.....	23 27
Mace, fcy. Banda.....	1.05 1.19
East Indies.....	95 1.10
Mustard, W. I. Blend.....	80
Mustard flour, fcy.....	24
No. 1.....	22
West India Nutmeg.....	52
Paprika, Spanish.....	55
Pepper, Cayenne.....	37
Red No. 1.....	46
Black Malabar.....	13 1/2
Black Lampung.....	13 1/2
Pepper, Packers.....	15 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack.....	20 @ 25
Domestic rounds, over 1 3/4 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 1/2 in.....	45 @ 49
Export rounds, medium, 1 1/2 to 1 3/4 in.....	33
Export rounds, narrow, 1 1/2 in. under.....	34 @ 35
No. 1 weasands, 22 in. up.....	5
No. 1 weasands, 24 in. up.....	7
No. 2 weasands.....	18 @ 20
No. 2 bungs.....	10 @ 12
Middle sewing, 1 1/2 @ 2 in.....	65 @ 75
Middles, select, wide, 2 @ 2 1/2 in.....	65 @ 85
Middles, select, extra, 2 1/2 @ 2 3/4 in.....	1.00 @ 1.10
Middles, select, extra, 2 3/4 in. & up.....	1.25 @ 1.40

Dried or salted bladders,

per dozen:	
12-15-in. wide, flat.....	1.06 @ 1.05
10-12-in. wide, flat.....	.50 @ .60
8-10-in. wide, flat.....	.30 @ .35
6-8-in. wide, flat.....	.20 @ .25

Hog casings:

Extra narrow, 20 mm. & dn.....	2.40
Narrow mediums, 20 @ 32 mm.....	2.40
Medium, 32 @ 35 mm.....	2.10
Medium, 35 @ 38 mm.....	1.80 @ 1.90
Wide, 38 @ 43 mm.....	1.65 @ 1.70
Extra wide, 43 mm.....	1.45 @ 1.60
Export bungs.....	23 @ 25
Large prime bungs.....	18 @ 20
Medium prime bungs.....	11 @ 14
Small prime bungs.....	8 @ 10
Middles, per set.....	21 @ 24

SEEDS AND HERBS

Ground Whole for Saus.	
Caraway seed.....	72 84
Cumin seed.....	50 55
Mustard seed, fcy. yel.....	28
American.....	28
Marjoram, Chilean.....	20 24
Oregano.....	13 16

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	15.63
Raw soap stocks:	
Cents per lb. del'd, in tank cars.....	
Cottonseed foots, basis 50% T.F.A., Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A., Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A., Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

Manufacturer to jobber prices, f.o.b.

CASINGS SHEEP BEEF HOG



*Sewed Hog Bungs—
sewed in our plant...
sizes as you require.*



*For finest in quality
and personal service
come to*

Max Salzman

STAINLESS STEEL

Adelmann Ham Boilers
now available in this
superior metal. Life-time
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Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4



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4916 SOUTH HALSTED ST.
CHICAGO 9, ILL.



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222 WEST ADAMS STREET, CHICAGO, ILL.

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THE ADLER COMPANY

CINCINNATI 14, OHIO

WORLD'S LARGEST KNITTERS OF STOCKINETTES

PROTECTIVE PACKAGING for MEAT PACKERS

Folding and Display Cartons
in standard design, grease-
proof, and moisture vapor-
proof, types... with Contain-
ers of Corrugated or rugged
Solid Fibre Board by Hummel
& Downing... meet the needs
of packers for complete pro-
tection of their products.

Waste Paper is a Vital Raw Material
For Containers... SAVE IT...

HUMMEL & DOWNING CO.

MILWAUKEE 1, WISCONSIN

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/4
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/2
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	25 1/4
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	15 1/4

Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, regular.....	23 1/4
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/4
Hams, skind., under 14 lbs.....	25 1/4
Picnics, bone in.....	23 1/4
Pork trim. ex. lean.....	32
Pork trim, regular.....	19 1/4
Spareribs, medium.....	16 1/4
Boston butts, 3/8 lbs.....	28

*COOKED HAMS

Cooked hams, skin on, fattened, 8/down.....	43
Cooked hams, skinless, fattened, 8/down.....	46 1/4

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended March 2, 1946, were reported as follows:

	Week Mar. 2	Previous week	Year ago
Cured meats, pounds.....	8,550,000	12,139,000	22,068,000
Fresh meats, pounds.....	45,222,000	40,476,000	48,987,000
Lard, pounds.....	8,529,000	4,635,000	4,975,000

*SMOKED MEATS

Reg. hams, under 14 lbs.....	28
Reg. hams, 14/18 lbs.....	27 1/4
Reg. hams, over 18 lbs.....	26 1/4
Skd. hams, under 14 lbs.....	26 1/4
Skd. hams, 14/18 lbs.....	25 1/4
Skd. hams, over 18 lbs.....	24 1/4
Picnics, bone in.....	26 1/4
Bacon, Western, 8/12 lbs.....	24 1/4
Bacon, City, 8/12 lbs.....	23 1/4
Beef tongues, light.....	21
Beef tongues, heavy.....	21

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in Mar. 6, under 80 lbs.....	\$21.41
81 to 99 lbs.....	21.25
100 to 119 lbs.....	20.31
120 to 139 lbs.....	19.64
140 to 159 lbs.....	19.01
160 to 179 lbs.....	18.36
180 to 199 lbs.....	17.71

*DRESSED VEAL

Hide off

Choice, 50¢/275 lbs.....	22 1/2
Good, 50¢/275 lbs.....	21 1/2
Commercial, 50¢/275 lbs.....	19 1/2
Utility, 50¢/275 lbs.....	17 1/2

*Quot. are for zone 9 and include 50c for del. An additional 1/4c per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/4
Lamb, good.....	26 1/4
Lamb, commercial.....	23 1/4
Mutton, good & choice.....	14 1/4
Mutton, utility & cull.....	13 1/4

*Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A.....	23 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	29 1/4
Livers, beef, Type A.....	24 1/4
Oxtails, under 1/2 lb.....	9 1/4

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs., add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	\$2.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.



BE WISE . . . TRY

AULA SPECIAL

FOR FLAVOR AND COLOR

Uniformity

Aula-Special is hailed the perfect cure by wise packers from coast to coast! Send for your liberal free, working samples of Aula-Special today! Complete except for necessary salt.

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OFFICE & LABORATORY
30-17 24th ST.
LONG ISLAND CITY, N. Y.

CURING COMPOUNDS.
SPICES, SEASONINGS, ETC.

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
P.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, MAR. 7, 1946

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	22 1/4
10-12	22 1/4
12-14	22 1/4
14-16	21 1/2

BOILING HAMS

Fresh or Frozen	S.P.
16-18	21 1/4
18-20	20 1/4
20-22	20 1/4

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	24 1/4
12-14	24 1/4
14-16	23 1/4
16-18	22 1/4
18-20	22 1/4
20-22	22 1/4
22-24	22 1/4
24-26	22 1/4
26-28	22 1/4
28-30	22 1/4
30-32	22 1/4

PICNICS

Fresh or Frozen	S.P.
4-6	20 1/4
6-8	20 1/4
8-10	20 1/4
10-12	20 1/4
12-14	20 1/4

Short shank 1/2c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
Under 8	18
8-12	17 1/2
12-16	17
16-20	15 1/2
20-22	15

D.S. BELLIES

Clear	Rib
18-20	15
20-25	15
25-30	15
30-35	15
35-40	15
40-50	15

GREEN AMERICAN BELLIES

16-20	14 1/4
20-25	14 1/4
25 and up	14 1/4

FAT BACKS

Green or Frozen	Cured
6-8	11
8-10	11
10-12	11
12-14	11 1/2
14-16	11 1/2
16-18	12
18-20	12
20-25	12

OTHER D.S. MEATS

Fresh or Frozen	Cured
Regular plates ..	11 1/4
Clear plates ..	10 1/4
Jowl butts ..	10 1/4
Square jowls ..	12 1/4

FUTURE PRICES

MONDAY, MAR. 4, THROUGH
THURSDAY, MAR. 7, 1946

ARD	Open	High	Low	Close
May	13.80b
July	13.80b
Sept.	No bids or offerings
Oct.	No bids or offerings

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Mar. 4	13.80b	12.80b	12.75b
Mar. 5	13.80b	12.80b	12.75b
Mar. 6	13.80b	12.80b	12.75b
Mar. 7	13.80b	12.80b	12.75b
Mar. 8	13.80b	12.80b	12.75b

Packers' Wholesale Prices

Refined lard tierces, f.o.b.
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.
Chicago C. L.	15.05
Leaf, kettle rend., tierces,
Ch. Chicago C. L.	15.05
Neutral, tierces, f.o.b.
Chicago C. L.	15.55
Shortening, tierces, (North)
c.a.f.	16.50
Shortening, tierces, (South)
c.a.f.	16.25

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand Feb. 1, 1946, compared with stocks on the same date in 1945:

	Feb. 1, 1946	Feb. 1, 1945	5-yr. av.
	M lbs.	M lbs.	M lbs.
Broilers	12,112	4,775	9,819
Fryers	26,404	11,465	14,241
Roasters	55,306	25,334	33,570
Fowls	75,792	58,690	46,342
Turkeys	135,102	74,077	87,017
Ducks	2,680	1,714	3,956
Macella-
Neons	19,879	15,616	18,890
Unclassified ..	37,023	23,861	15,774
Total
poultry	364,310	215,532	190,000

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 18% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 16% B.F.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
March shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works ..	\$42.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works ..	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit65

Dry Rendered Tankage

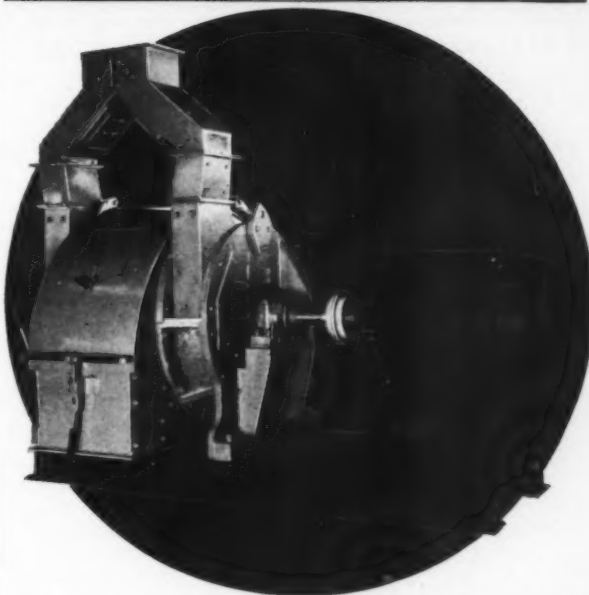
45/50% protein, unground

EASTERN FERTILIZER MARKETS

New York, Mar. 6, 1946

Fertilizer manufacturers are having great difficulty in securing necessary raw materials for their mixing operations. A definite shortage of fertilizer is looked for this Spring. Offerings of cracklings and tankage are still hard to find.

UNIFORM REDUCTION
UNIFORM IN RESULT



IN ALL REDUCTION PHASES OF THE PACKING INDUSTRIES

In the processing of by-products uniform reduction means controlled operations and high yield.

In the final reduction phases of food, feed and fertilizer products uniform reduction results in control of grain size—high yield and maintained quality of finished product.

Prater Service will aid you in establishing proper reduction standards through engineering analysis, co-operative study, test grinds with particular reference to uniformity, control of grain size and quality of the grind, with power economy. Once established, Prater Pulverizers will unfailingly maintain those standards

PRATER PULVERIZER COMPANY
1825 South 55th Avenue Chicago 50, Illinois

PRATER PULVERIZER
UNIFORM REDUCTION
UNIFORM IN RESULT

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES AND GREASES.—It is reported from some quarters that demand is being fairly well satisfied from current production, although some of the smaller buyers can still take on product and remain under their quotas. While the market does have the appearance of being in better condition as far as supply is concerned, some users are still anxious about the future. Hog slaughter will taper off now, and consequently grease offerings will be less liberal. An increase in cattle marketings this spring will probably boost tallow output, but yields per animal will likely be lower because conditions of cattle are expected to be less favorable than a year ago.

A fairly good volume of trade in both tallowes and greases was reported this week with almost every grade appearing in the list. Sales of tallow included edible at 9½c; fancy, 8½c; choice, 8¼c, and No. 3 tallow at 8¼c. Grease sales included choice white at 8½c; A-white, 8¼c; B-white, 8½c, and yellow at 8¼c. All sales are at the ceiling and f.o.b. shipping point.

NEATSFOOT OIL.—Production of neatsfoot oil appears to be a little heavier, but the product continues to move at steady prices. Export buying is fairly good, but consumption here is rather light. Full ceiling prices are quoted.

STEARINE.—Buyers continue to comb the market for stearine, but only a few sales are reported. Prime oleo stearine is quoted at 10.61c, and yellow grease stearine at 8.50c.

OLEO OIL.—There is a light trade in oleo oil at firm ceiling prices. Extra oleo oil is quoted at 13.04c and prime oleo oil at 12.75c, both in tiers.

GREASE OIL.—The supply continues to run short of demand, with an active trade reported from all quarters.

VEGETABLE OILS

The market for vegetable oils was featureless this week with trading held to a minimum in all departments. As usual, buying demand continues to run far heavier than offerings in what is definitely a sellers' market. Full ceiling quotations are carried for all items with most producers filling a backlog of orders from present crushings.

SOYBEAN OIL.—There was a light movement of soybean oil in the Midwest to fill long standing contracts. A few orders were also taken for future delivery, but there are many others in the market not being filled. Crude in tankcars continues to be quoted at 11¼c, f.o.b. Decatur, while refined, unbleached, undeodorized is quoted at 12.69c, both ceiling prices.

PEANUT OIL.—The market for this oil remains very quiet due to the lack of offerings. Buyers are actively bidding ceiling prices, but offers to sell are few and far between. Crude oil in the southeast is quoted at 13c.

OLIVE OIL.—It is believed that some United States importers of olive oil are shipping empty drums to Greece, which would imply that definite developments will be known soon relative to olive oil moving from that country. Meanwhile, the trade continues very quiet due to lack of offerings, but buyers are bidding for a share of the oil that is expected here in the not too distant future.

CORN OIL.—The boost in the ceiling for corn might encourage greater selling of corn, but users report the market very tight and some black market dealings are reputedly being made. The oil market is quiet with crude quoted at 12¼c, the ceiling.

COTTONSEED OIL.—Both the spot market and futures trade are quiet and firm. Buyers are willing to take offerings of any size with trade quoted firm.

BY-PRODUCTS MARKETS

Blood

Unground, loose	Unit Ammonia
.....	\$5.38*

Digester Feed Tankage Materials

Unground, per unit ammonia	\$5.53
Liquid stick, tank cars	2.65

Packinghouse Feeds

65% digester tankage, bulk	\$76.25
60% digester tankage, bulk	71.04
55% digester tankage, bulk	65.66
50% digester tankage, bulk	60.25
45% digester tankage, bulk	54.86
50% meat, bone meal scraps, bulk	70.00
†Blood-meal	89.45*
Special steam bone-meal	50.00@55.00

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	Per ton
.....	35.00@36.00
Steam, ground, 2 & 26
.....	35.00@36.00

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	\$ 3.95@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
*55% protein or less	\$1.25
*35 to 75% protein	1.25

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt.
.....	\$1.00
Hide trimmings (green salted)
.....
Sinews and pizzles (green, salted)
.....
Cattle jaws, skulls and knuckles	Per ton
.....	\$45.00
Pig skin scraps and trim, per lb.	7¼@7½

Bones and Hoofs

Round shins, heavy	Per ton
.....	\$70.00@80.00
Flat shins, heavy
.....	65.00@70.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	36.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	35.00@37.50
Winter processed, black, lb.	9
Cattle switches	4 @ 4½
Winter processed, gray, lb.	8

*Denotes ceiling price, f.o.b. shipping point.
†Based on 15 units of ammonia.
‡Delivered Chicago.

Willibald Schaefer Company

PROCESSORS OF ANIMAL FATS AND OILS

ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE
ST. LOUIS 7, MO.



CHESTNUT 9030
TELETYPE
WESTERN UNION PHONE

HIDES AND SKINS

Short packer hide production cleaned up at ceiling—Small packer and country stock in ample supply—Wool pelts ease from recent peak.

Chicago

PACKER HIDES.—The new buying permits for February hides were valid for trading at the opening of the week. They were based, according to traders, on around 70 per cent of the basic 1942 period, as against 60 per cent for the January permits. The increase, however, is of value only to tanners in a position to use small packer stock, which again appears to be in ample supply.

Trading got under way on the opening day of the week, when the Association and several of the larger outside packers moved most of their February hides at ceiling prices. The local packers started trading at mid-week and cleared their available supplies of February hides on the one day at full ceiling prices, bulls included. Cows are now running well to heavies but, aside from heavy cows, all packer descriptions were said to be in short supply. Difficulties in the matter of buying present high priced cattle and keeping in compliance with OPA buying regulations, as mentioned here last week, have caused some packers to practically close down operations on some markets.

Inspected cattle slaughter for the week ended March 2 was estimated by the U. S. D. A. Meat Board at 247,000 head, being eight per cent above the 229,000 a week earlier, but 12 per cent under the 281,000 reported for the corresponding week a year ago. Calf slaughter was estimated at 94,000 head, which was 8,000 above the preceding week, but 18,000 under the same week a year ago.

OUTSIDE SMALL PACKER.—There was action in the small packer market as soon as the permits were valid for trading, as many buyers had anticipated another month of short supply of packer hides. Many of the better known productions were already lined up for regular buyers and moved immediately at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls sold at 11½c for natives and 10½c for branded bulls, the full maximum prices. The market has continued active throughout the week, as buyers turned to small packer stock in the absence of packer offerings. Supplies appear ample to fill the remaining permits but, of course, some belting and specialty leather tanners cannot use small packer stock.

PACIFIC COAST.—There was active trading in the Pacific Coast market around mid-week forward, with both large and small killers involved, and February hides sold freely at the local ceilings of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping

points. A few scattered lots are reported still available.

FOREIGN WET SALTED HIDES.—Reports from the South American market received this week indicate that during the week of February 18 to 23 inclusive a total of 55,750 hides moved in that market, of which 9,000 went to France and Switzerland and the remainder moved to buyers presumably acting for the United Kingdom. Only 6,000 hides had been reported so far during February as coming to the States; inasmuch as the allotment by the International Hide and Leather Committee is 30,000 hides, it is thought that further trading late in the month may have accounted for the remainder. No activity has been reported this week but, due to the current small allotment, this market is not as closely followed by the local traders as formerly.

COUNTRY HIDES.—The country hide market has been more or less active since the opening day of the week forward. Upper leather tanners have been picking up anything in the line of country hides up to 50 lb., reasonably free of renderers, at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands going at a cent less; country bulls moved up to around 11c basis natives, and a few country bulls were reported moving at the full ceiling of 11½c, presumably in mixed lots with small packer stock, or for export. Heavy country hides have been a little slow. A few were reported early in the week moving for export at the full ceiling. European buyers, however, are said to be showing preference for lighter stock but holders of heavy country hides appear to feel that these will be taken in the absence of lighter stock.

CALFSKINS.—All the local packers at present seem inclined to defer action on their February calfskins until early next week. Supplies will be comparatively short and market is strong at the ceiling of 27c for heavies and 23½c for lights under 9½ lbs. The bulk of sales will probably be made on basis of New York selection and prices.

Holdings of city calfskins appear to have been light again this month and collectors moved their holdings quietly during the week. Market is quotable strong at the maximum of 20½c for 8/10 lb., and 23c for 10/15 lb., with the bulk of trading done on New York selection. Country calfskins are salable at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—The market is called strong on packer kipskins at the ceiling of 20c for 15-30 lb. natives, and 17½c for brands. Packers are inclined to withhold selling of February skins until next week, and actual sales will probably be made on basis of New York selection.

Collectors generally moved their hold-

ings of February kips quietly this week, with demand reported in excess of available offerings and some sales reported on New York selection. On a per pound basis, market is quotable at the maximum of 18c for 15-30 lb. natives, and 17c for brands. Country kips are salable at the ceiling of 16c, flat, f.o.b. shipping points.

Packers cleared their February regular slunks early in the week at \$1.10, flat; hairless are wanted at 55c, flat.

SHEEPSKINS.—Offerings of packer shearlings on the Pacific Coast are reported to be very disappointing so far to buyers. Packers report production still light, although improving in the Northwest. One car packer shearlings was reported early this week at \$2.15 for No. 1's, \$1.50 for No. 2's and \$1.00 for No. 3's, and improvement of 10c in the price of No. 2's. Fall clips have been in light supply also, with last sales reported at \$3.00@3.10 for regular run and \$3.20 or better for selected lots. Buying permits for the first month's allocation of pickled skins were issued early this week and large users are reported to have found their allotment considerably under recent purchases. Not all permits are expected to be filled and market is quotable \$7.75@8.00 per dozen packer production, with individual ceilings by grades governing sales. Iowa packers sold March wool pelts early this week, as expected. Details were not disclosed but trading at \$3.92½ per cwt. liveweight basis is credited, although some quote the market in a range of \$3.90@4.00 per cwt. Offerings are reported locally at \$4.00 per cwt. liveweight basis, with buyers not very aggressive. The kill is up again, the Meat Board estimate of inspected slaughter for week ended March 2 being 581,000 head, an increase of 18 per cent over the preceding week, and 57 per cent above the same week last year.

New York

PACKER HIDES.—Trading by the New York packers got under way on the second day of the week, and all packers are now reported sold up on their Feb. hides at full ceiling prices. Production in some quarters was light, with prospects of continuing so until the matter of being able to buy cattle in a range of prices to comply with OPA requirements and avoid risking packers' subsidies is ironed out.

CALFSKINS.—The demand for calfskins is reported far in excess of current supplies. Collectors have been active this week, moving 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers usually defer trading until the second week of the period, but packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

Lack of water can be more harmful for livestock than a shortage of feed.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Mar. 8, '46	Prev. week	Cor. week, 1945
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4
Brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14 1/4	@14 1/4	@14 1/4
Brnd'd cows.	@15 1/4	@15 1/4	@15 1/4
Hvy. nat. cows.	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows.	@15 1/4	@15 1/4	@15 1/4
Nat. bulls.	@12	@12	@12
Brnd'd bulls.	@11	@11	@11
Califskins	23 1/4 @27	23 1/4 @27	23 1/4 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd.	@17 1/2	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls.	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls.	@10 1/4	@10 1/4	@10 1/4
Califskins	20 1/4 @23	20 1/4 @23	20 1/4 @23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; smaller packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	14 1/4 @15	14 1/4 @15	@15
Hvy. cows.	14 1/4 @15	14 1/4 @15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11	10 1/2 @11	@11 1/4
Califskins	16 @18	16 @18	@18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@2.15	@2.15	1.75 @2.15
Dry pelts	24 1/2 @25 1/2	24 @25	25 @26

WEEK'S CLOSING MARKETS

JANUARY MEAT PRODUCTION

Total production of meat and lard from cattle, calves, hogs and sheep slaughtered under federal inspection during January, 1946, compared with a year earlier:

	Jan., 1946 lbs.	Jan., 1945 lbs.
Beef	513,018,000	618,639,000
Veal	42,498,000	60,106,000
Pork (carcass wt.)	937,453,000	977,737,000
Lamb and mutton	66,010,000	90,265,000
Total	1,558,979,000	1,746,745,000
Pork, excl. lard	747,282,000	761,150,000
Lard and rendered pork fat	152,728,000	158,069,000

FRIDAY'S CLOSING

Provisions

The live hog run continues to taper off and offerings of pork items are very limited. Most producers have been holding what little surplus they have produced to be put on sale after new ceiling prices become effective. Meanwhile, all quotations remain at full ceiling levels.

Cottonseed Oil

March 14.31n; May 14.31b; July 14.31b; Sept., Oct. and Dec. 14.31b.

CALIFORNIA FEED SHORT

Cattle raisers in the San Fernando Valley of California are facing a severe feed shortage. H. W. Jordan, Roscoe, Calif., well-known cattle raiser, declared recently, stating that the feed situation there is the worst in 34 years. Jordan attributed the shortage to the fact that that section of the state has 20,000 more cattle than in previous years and to the inclement weather this winter.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 2, 1946, were 11,594,000 lbs.; previous week 7,723,000 lbs.; same week last year 7,585,000 lbs. January 1 to date, 64,425,000 lbs.; for the corresponding period a year earlier, 70,485,000.

Shipments of hides from Chicago for week ended March 2, 1946, were 5,025,000 lbs.; previous week 3,593,000 lbs.; same week last year 5,537,000 lbs. January 1 to date, 40,738,000 lbs.; compared with 40,547,000 lbs. shipped during the corresponding period of a year earlier.

MARGARINE PRODUCTION

Margarine produced in December, 1945, according to U. S. Treasury Department:

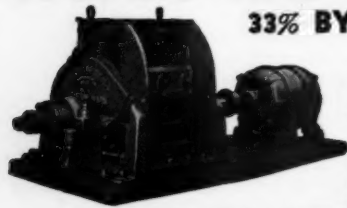
	Dec., 1945 lbs.	Dec., 1944 lbs.
Production of uncolored margarine	41,101,982	49,413,585
Production of colored margarine	3,341,287	3,010,200
Total	44,443,269	52,423,785
Uncolored margarine withdrawn tax paid	41,388,957	50,237,460
Colored margarine withdrawn tax paid	1,618,002	2,100,948
Total	43,006,959	52,407,414

Contribute to the American Red Cross.

USDA MEAT PURCHASES ARE AGAIN MODERATE

Meat and food product purchases by the Department of Agriculture during January for use by the Red Cross, territorial emergency, the supply program and other purposes included rather liberal quantities of canned meats and processed pork. Large purchases of frozen beef and veal and lard and rendered pork fat were also included in the total. Expenditures for all meat items during the month totaled slightly better than \$28,000,000.

	Jan. 1946 lbs.	Jan. 1, thru Dec. 31, 1945, lbs.	Jan. 1946	Jan. 1, thru Dec. 31, 1945
Quantity—F.O.B. Cost				
Livestock and Meat				
Beef, cured		120,000	\$	19,350
Beef & veal, frozen	27,500,280	108,470,191	5,590,442	37,306,919
Casings, synthetic, pieces		750,000		13,603
Hog casings, bundles	1,500	610,053	2,100	796,690
Lamb and mutton, frozen	2,086,605	16,443,791	263,612	2,026,922
Lard & rendered pork fat	40,056,600	266,298,321	6,002,181	39,760,029
Meats, canned				
Beef	26,163,795	89,961,028	8,362,784	26,823,854
Meat food prod. & rations	4,565,000	54,762,293	862,700	11,090,994
Pork	16,870,140	143,379,164	6,162,884	51,194,967
Vienna Sausage & Potted Meat	690,000	5,085,275	241,500	2,060,006
Pork, barreled	2,981,800	8,894,500	600,165	1,185,760
Pork, smoked	11,360	1,939,822	4,090	655,328
Pork, sweet pickled & salted	1,225,000	109,690,405	180,175	15,172,786
Sausage, dried		26,000		14,600
			\$ 28,281,733	\$207,842,342

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LIVESTOCK MARKETS *Weekly Review*

INBRED HOG CROSS

PRODUCES MORE PORK

Faster growing hogs of superior conformation and greater liveability are resulting from experiments of the Regional Swine Breeding Laboratory, Ames, Ia., conducted by the U. S. Department of Agriculture and 13 state agricultural experiment stations. The research involves carefully planned systems of matings in which inbreeding, signifying the use of closely related parents, has a prominent part. The main purpose of inbreeding is to fix desirable characteristics, Dr. W. A. Craft, director of the laboratory, explains.

Hogmen, using their farms as proving grounds, are cooperating with the scientists by testing boars produced by the various systems of breeding. Thus far more than 500 boars from the various projects have been released to farmers for practical tests of breeding excellence. Five breeds and three lines from crossbred foundations are represented in the research, and the degree of inbreeding in most of the lines ranges between 25 and 50 per cent and in some instances more. This degree of inbreeding is equivalent to one to three generations of continuous brother-and-sister matings.

Experiment station data, together with reports from farmers, indicate that mating boars from good inbred lines to non-inbred sows results in about 100 lbs. more weight per litter, when the pigs are six months old, than that of litters sired by non-inbred boars of the same breeding as the sows. Crosses involving three inbred lines, all within the same breed, are a promising method of growing still more pork per mating. Preliminary trials of this method have resulted in the survival of six per cent more pigs to the age of eight weeks and about 300 lbs. greater litter weight, at market size and con-

dition, than were obtained from good purebred stock not inbred. The experiments indicate that the greatest increase in vigor and growth rate comes from crossing inbred lines developed from unrelated foundation stocks.

AAR AGENT NAMED TO SPEED EUROPEAN FOOD SHIPMENTS

The Interstate Commerce Commission has appointed an official of the Association of American Railroads as its agent to see that box car demands are met for food shipments destined for Europe. The commission named Warren C. Kendall, chairman of the AAR's service division, as its agent to regulate the supply of empty box cars to give preference to the movement of grains, meat and other essential foods being shipped abroad.

The commission also ordered all railroads to cooperate with Kendall and declared that the food must be sent in the shortest possible time and in as large shipments as possible. The order became effective on March 6 and will expire at midnight on June 5.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection with comparisons:

	Jan., 1946 Per- cent	Dec. 1945 Per- cent	Jan., 1945 Per- cent
Cattle—			
Steers	43.2	35.2	38.0
Heifers	11.7	12.5	12.9
Cows	42.3	48.4	45.5
Cows and heifers	54.0	60.9	58.4
Bulls and stags	2.8	3.9	3.6
Canners and cutter	12.7	18.9	16.5
Hogs—			
Sows	8.1	9.8	6.4
Barrows and gilts	91.6	89.9	93.3
Stags and boars3	.3	.3
Sheep and lambs—			
Lambs and wrlgs	81.9	76.2	81.6
Sheep	18.1	23.8	18.4

LIVESTOCK AT 68 MARKETS

Receipts in January, 1946, local kill, shipments, as reported by the War Food Administration, Office of Production & Marketing Administration.

	Receipts	Local slaughter	Shipments
CATTLE			
Jan., 1946	1,558,722	680,707	870,550
Jan., 1945	1,839,430	998,590	822,100
5-yr. Jan. av.	1,418,874	823,120	579,502
CALVES			
Jan., 1946	402,429	255,532	142,888
Jan., 1945	532,934	300,070	171,228
5-yr. Jan. av.	449,326	285,183	161,860
HOGS			
Jan., 1946	3,344,248	1,973,513	1,337,825
Jan., 1945	3,361,378	2,358,343	984,273
5-yr. Jan. av.	3,764,401	2,737,229	1,016,825
SHEEP AND LAMBS			
Jan., 1946	1,662,785	876,678	787,561
Jan., 1945	2,297,246	1,376,679	911,792
5-yr. Jan. av.	1,953,093	1,160,150	789,325

CCC PURCHASES CERVELAT

The USDA Production and Marketing Administration recently announced the sale on January 18, 1946, as surplus product, of a number of lots totaling 714,283 lbs. of Cervelat, Type 2, Soft (Thuringer) (Frozen) in fibrous cellulose casings, at a price of .2820c per lb., f.o.b. Chicago, Ill. Commodity Credit Corp., Washington, D. C., is the buyer, and apparently the product is to be used for relief distribution in Europe.

LIVESTOCK IN ECUADOR

The livestock industry of Ecuador is relatively undeveloped, but it usually provides for the local consumption of meat and for small exports of hides and skins above domestic needs. According to the latest livestock census, that of 1941, there were 1,447,000 sheep, 1,200,000 cattle and 819,000 hogs in the country.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Mar. 7, 1946, reported by Office of Production & Marketing Administration:

HOOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.....	\$14.00-14.85	\$14.80 only	\$.....	\$.....	\$.....
140-160 lbs.....	14.25-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only
160-180 lbs.....	14.50-14.85	14.80 only	14.50 only	14.45-14.55	14.60 only
180-200 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
220-240 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-330 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
330-360 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only

Medium:					
180-220 lbs.....	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60

SOWS:					
Good and Choice:					
270-300 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
300-330 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
330-360 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
360-400 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only

Good:					
400-450 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
450-500 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
Medium:					
250-350 lbs.....	11.50-13.50	13.25-14.05	13.25-13.75	13.60-13.80	13.60-13.85

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:					
700-900 lbs.....	16.75-17.75	16.50-17.75	16.00-17.50	16.25-17.25	16.50-17.70
900-1100 lbs.....	17.00-18.00	16.50-17.75	16.25-17.65	16.50-17.50	16.75-17.70
1100-1300 lbs.....	17.25-18.00	16.75-17.90	16.50-17.85	16.65-17.50	16.75-17.70
1300-1500 lbs.....	17.25-18.00	16.75-17.90	16.50-17.65	16.65-17.50	16.75-17.70

STEERS, Good:					
700-900 lbs.....	15.50-16.75	14.75-16.50	14.50-16.00	15.25-16.25	14.50-16.50
900-1100 lbs.....	15.75-17.25	14.75-16.50	15.00-16.25	15.50-16.50	14.50-16.75
1100-1300 lbs.....	16.00-17.25	15.00-16.75	15.00-16.25	15.50-16.75	14.50-16.75
1300-1500 lbs.....	16.25-17.25	15.50-16.75	15.25-16.25	15.75-16.75	14.50-16.75

STEERS, Medium:					
700-1100 lbs.....	13.25-15.75	12.50-14.75	11.75-14.25	12.75-15.00	12.00-14.50
1100-1300 lbs.....	13.25-16.00	12.75-15.00	12.50-14.50	14.00-15.00	12.00-14.50

STEERS, Common:					
700-1100 lbs.....	11.25-13.25	10.00-12.75	10.00-11.75	10.50-12.50	10.25-12.00

HEIFERS, Choice:					
600-800 lbs.....	16.25-17.25	16.25-17.75	15.75-17.25	16.00-17.00	16.25-17.25
800-1000 lbs.....	16.50-17.50	16.50-17.75	16.00-17.50	16.25-17.25	16.25-17.50

HEIFERS, Good:					
600-800 lbs.....	15.25-16.25	14.25-16.25	14.00-15.50	14.50-16.25	14.00-16.25
800-1000 lbs.....	15.50-16.50	14.25-16.50	14.25-15.75	15.00-16.25	14.00-16.25

HEIFERS, Medium:					
500-900 lbs.....	12.00-15.50	11.00-14.25	10.75-13.75	11.50-14.50	11.50-14.00

HEIFERS, Common:					
500-900 lbs.....	10.00-12.00	9.50-11.00	9.75-10.75	10.25-11.50	9.50-11.50

COWS, All Weights:					
Good.....	13.50-14.75	12.25-14.25	12.00-14.00	12.50-14.00	11.25-13.25
Medium.....	12.25-13.50	9.75-12.25	10.25-12.00	11.00-12.50	9.50-11.25
Cutter & com.....	8.50-12.25	8.00-9.75	7.75-10.25	8.00-11.00	7.75-9.50
Canner.....	7.50-8.50	7.00-8.00	6.75-7.75	6.50-8.00	6.75-7.75

BULLS (Vlgs. Excl.), All Weights:					
Beef, good.....	13.50-14.50	13.00-14.00	12.50-13.50	13.50-13.85	13.00-14.00
Sausage, good.....	12.75-13.50	11.50-13.00	11.75-12.75	12.25-13.25	11.50-12.75
Sausage, med.....	11.75-12.75	10.50-11.50	10.50-11.75	11.25-12.25	10.50-11.50
Sausage, cut. & com.....	10.00-11.75	9.00-10.50	8.50-10.50	8.75-11.25	8.50-10.50

VEALERS:					
Good & choice.....	15.00-17.00	13.50-17.90	13.00-15.00	13.50-16.50	14.00-16.00
Com. & med.....	10.00-15.00	9.75-13.50	9.50-13.00	9.00-13.50	9.50-14.00
Cull.....	8.50-10.00	7.00-9.75	7.00-9.50	6.00-9.00	6.50-9.50

CALVES:					
Good & choice.....	13.50-15.50	12.50-15.00	12.00-14.50	12.50-15.50
Com. & med.....	10.00-13.50	9.50-12.50	9.50-12.00	9.00-12.50
Cull.....	8.00-10.00	6.50-9.50	7.50-9.50	6.00-9.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice.....	15.50-15.90	15.75-16.75	14.75-15.50	15.00-15.50	14.75-15.00
Med. & good.....	13.75-15.25	14.00-15.25	13.00-14.50	13.50-14.40	12.50-14.50
Common.....	11.75-13.00	12.00-13.50	11.00-12.50	11.75-13.25	10.50-12.25

YLG. WETHERS:					
Good & choice.....	12.75-13.75	13.00-14.00
Med. & good.....	11.50-12.50	11.00-12.75

EWES:					
Good & choice.....	7.75-8.25	6.75-7.50	7.25-7.75	7.50-8.00	6.50-8.00
Com. & med.....	6.50-7.50	6.00-6.50	6.00-7.00	6.25-7.25	5.00-6.25

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 2, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 2,270 hogs; Swift, 171 hogs; Wilson, 2,652 hogs; Agar, 2,293 hogs; Shippers, 10,882 hogs; Others, 22,284 hogs.
Total: 17,687 cattle; 2,442 calves; 40,352 hogs; 19,394 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,317	375	845	6,613
Cudahy	1,751	444	456	5,564
Swift	1,154	537	719	7,307
Wilson	1,565	376	689	6,782
Campbell	978
Kornblum	1,031
Others	12,930	599	4,436	5,977
Total	21,726	2,331	7,135	32,243

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,033	5,342	14,078	...
Cudahy	4,612	3,190	10,135	...
Wilson	4,859	3,752	9,971	...
Independent	2,659	3,577
Others	...	1,434
Total	22,290	22,900	34,184	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	770	998	3,796	5,087
Swift	875	803	3,253	5,583
Hunter	599	...	3,073	449
Krey	1,346	...
Heil	1,388	...
Laclede	1,696	...
Steloff	141	...
Others	2,922	104	4,386	236
Shippers	6,279	3,647	16,322	400
Total	11,445	5,552	34,917	9,815

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,192	244	4,412	13,632
Armour	672	176	3,911	7,849
Others	4,448	723	2,851	206
Total	7,222	1,143	11,174	21,687

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,881	43	11,312	7,973
Armour	4,758	33	12,309	6,726
Swift	2,896	42	6,965	4,869
Others	964	1	10	...
Shippers	14,190	...	13,342	549
Total	27,689	139	43,938	20,117

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	496	344	2,712	6,863
Guggenheim	662
Dunn
Ostertag	148	...	58	...
Dold	210	...	1,096	...
Sunflower	77	...	69	...
Others	3,634	...	1,752	4
Total	4,627	344	5,078	9,807

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	813	374	1,106	802
Wilson	448	426	1,056	942
Others	261	1	790	...
Total	1,522	801	2,952	1,744

Not including 243 cattle, 9,227 hogs and 4,312 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	280
Kahn's	397	...	3,193	...
Lorey	575	...
Meyer	9	...	2,213	...
Schlichter	141	47	...	12
Schroth	129	...	2,487	...
National	48
Others	1,870	489	989	52
Shippers	51	931	2,508	467
Total	2,145	1,467	13,790	820

Not including 4,438 cattle and 4,979 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	217	431	1,960	4,390
Swift	417	389	2,239	7,001
Blue
Bonnet	26	1	74	...
City	268	2	244	...
Rosenthal	71	8	282	42
Total	990	831	4,796	15,840

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,064	125	3,565	10,130
Swift	1,782	84	3,259	10,237
Cudahy	821	141	3,496	5,602
Others	3,906	186	1,888	6,798
Total	7,798	412	12,130	34,767

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,486	3,104	11,519	6,313
Cudahy	804	1,156	...	1,481
Riffin
Superior	2,319
Swift	4,509	4,965	16,655	11,000
Others	5,783	1,937
Total	16,722	11,323	28,174	19,493

TOTAL PACKER PURCHASES

	Week ended Mar. 2	Prev. week	Chg.
Cattle	140,873	147,324	100,400
Hogs	233,480	250,550	197,380
Sheep	217,141	216,126	169,326

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
March 1	2,471	360	10,225	4,800
March 2	515	15	3,911	1,715
March 4	17,066	921	9,250	11,010
March 5	7,942	701	11,323	7,280
March 6	10,350	541	9,277	9,252
March 7	5,000	500	10,000	10,000

*Wk. so far: 40,328 cattle, 2,064 calves, 40,002 hogs, 35,881 sheep.
Wk. ago: 41,829 cattle, 3,402 calves, 60,560 hogs, 44,000 sheep.
1945: 49,188 cattle, 3,279 calves, 39,224 hogs, 25,372 sheep.
1944: 39,381 cattle, 2,900 calves, 10,089 hogs, 20,067 sheep.
*Including 811 cattle, 215 calves, 19,598 hogs and 18,505 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
March 1	2,175	168	1,742	1,485
March 2	206	...	166	130
March 4	7,870	300	701	2,243
March 5	5,533	311	2,162	1,233
March 6	6,204	282	994	1,877
March 7	3,500	290	1,590	8,900

so far: 23,107 cattle, 1,063 calves, 5,337 hogs, 8,353 sheep.
Wk. ago: 21,652 cattle, 1,279 calves, 9,096 hogs, 10,048 sheep.
1945: 19,601 cattle, 631 calves, 5,986 hogs, 6,298 sheep.
1944: 15,426 cattle, 340 calves, 9,257 hogs, 6,688 sheep.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Mar. 7, 1946:

	Week ended Mar. 7	Prev. week
Packers' purch.	19,743	30,869
Shippers' purch.	6,705	10,807
Total	26,448	41,676

MARCH RECEIPTS

	1946	1945
Cattle	43,314	51,280
Calves	3,039	3,717
Hogs	54,106	61,464
Sheep	44,546	53,807

MARCH SHIPMENTS

	1946	1945
Cattle	25,491	21,217
Hogs	7,286	7,439
Sheep	10,037	8,019

PACIFIC COAST LIVESTOCK

Receipts for five days ended March 1:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,733	737	1,014	1,790
San Francisco	915	49	1,499	1,220
Portland	2,315	365	825	625

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended March 2, 1946.

CATTLE

	Week ended Mar. 2	Prev. week	Cor. week, 1945
Chicago	17,087	16,446	26,939
Kansas City	14,150	15,094	19,184
Omaha	22,505	23,395	25,406
St. Joseph	5,168	5,734	9,537
St. Louis	4,179	3,950	8,698
St. Paul	12,906	12,413	12,062
Wichita	2,530	2,651	3,233
Philadelphia	3,223	3,565	2,183
Indianapolis	786	720	2,364
New York & Jersey City	12,055	11,639	12,045
Okla. City	2,561	2,531	4,147
Cincinnati	6,561	6,465	2,411
Denver	7,742	7,941	6,675
St. Paul	14,292	13,861	12,775
Milwaukee	3,861	3,443	3,068
Total	130,204	128,448	150,727

Cattle and calves.

HOGS

	Week ended Mar. 2	Prev. week	Cor. week, 1945
Chicago	85,219	82,053	65,080
Kansas City	40,972	29,114	26,015
Omaha	56,181	42,945	34,231
St. Joseph	69,494	56,474	41,469
St. Louis	21,188	19,849	13,459
St. Paul	47,249	39,672	29,049
Wichita	3,926	3,562	2,242
Philadelphia	10,334	9,718	6,292
Indianapolis	15,784	13,331	14,506
New York & Jersey City	42,810	36,023	36,725
Okla. City	12,179	11,257	4,971
Cincinnati	14,480	11,990	5,837
Denver	13,630	14,927	10,115
St. Paul	28,174	32,212	19,933
Milwaukee	8,636	3,706	4,064
Total	465,216	405,222	314,041

Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

	Week ended Mar. 2	Prev. week	Cor. week, 1945
Chicago	19,394	27,992	14,928
Kansas City	39,265	35,868	22,440
Omaha	49,474	34,596	36,897
St. Joseph	9,355	9,437	7,359
St. Louis	21,681	17,618	18,295
St. Paul	25,859	22,044	17,914
Wichita	6,863	5,276	2,506
Philadelphia	3,502	3,755	2,834
Indianapolis	4,172	5,183	2,204
New York & Jersey City	71,025	63,884	41,768
Okla. City	6,056	4,346	970
Cincinnati	355	386	466
Denver	15,111	13,287	14,741
St. Paul	19,686	18,952	18,211
Milwaukee	902	1,666	1,121
Total	286,700	264,240	202,153

Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Mar. 4, 1946:

CATTLE

Steers, gd. & ch.	\$18.00@18.60
Cows, com. & med.	10.50@12.50
Cows, can. & cut.	8.00@ 9.75
Bulls, com. & gd.	10.75@13.00

CALVES

Vealers, gd. & ch.	\$18.60
Calves, med. to gd.	14.00@16.50

HOGS

Gd. & ch.	\$15.80
-----------	---------

LAMBS

Lambs, med. to ch.	\$16.50@16.90
Wethers, med. to gd.	5.00@ 8.00

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Mar. 2, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	648	825	231	858
Total (incl. directs)	5,068	6,622	23,599	55,027

Previous week:

Salable	711	1,100	396	1,750
Total (incl. directs)	5,092	5,570	19,652	55,664

*Includes hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Mar. 7.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the week.

Hogs, good to choice:

160-180 lb.	\$13.75@14.45
180-240 lb.	14.20@14.45
240-330 lb.	14.20@14.45
330-360 lb.	14.20@14.40

Sows:

270-330 lb.	\$13.45@13.70
400-550 lb.	13.40@13.70

Receipts of hogs at Corn Belt markets, for the week ended Mar. 7 were as follows:

	This week	Same day last wk.
Mar. 1	34,000	37,100
Mar. 2	24,300	28,500
Mar. 3	23,800	47,600
Mar. 4	29,500	35,100
Mar. 5	29,800	41,000
Mar. 6	19,000	35,200

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended March 2 were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Mar. 2	270,000	432,000	354,000
Feb. 23	279,000	466,000	385,000
1945	267,000	316,000	256,000
1944	222,000	797,000	262,000
1943	214,000	499,000	263,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
Mar. 2	358,000
Feb. 23	389,000
1945	262,000
1944	667,000
1943	408,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Mar. 2	197,000	314,000	239,000
Feb. 23	200,000	347,000	268,000
1945	198,000	228,000	190,000
1944	162,000	598,000	187,000
1943	152,000	368,000	190,000

STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states¹ in January, 1946.

	Cattle and Calves	Jan. 1946	Jan. 1945
Stockyards	72,186	96,504	
Direct	24,929	16,882	
Total, Jan.	97,115	113,386	
Jan.-Dec., 1945	8,463,598	2,279,515	

	Sheep and Lambs	Jan. 1946	Jan. 1945
Stockyards	62,580	101,006	
Direct	39,294	30,709	
Total, Jan.	101,874	131,715	
Jan.-Dec., 1945	8,463,598	3,945,206	

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.

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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending March 2, 1946...	5,433	1,970	537
	Week previous	7,815	2,070	437
	Same week year ago	5,346	1,001	1,284
COWS, carcass	Week ending March 2, 1946...	4,263	4,377	770
	Week previous	4,721	4,124	727
	Same week year ago	2,361	2,270	805
BULLS, carcass	Week ending March 2, 1946...	679	16	93
	Week previous	479	19	77
	Same week year ago	320	11	134
VEAL, carcass	Week ending March 2, 1946...	17,948	786	971
	Week previous	19,590	869	1,386
	Same week year ago	8,808	890	825
LAMB, carcass	Week ending March 2, 1946...	45,494	11,924	16,008
	Week previous	47,588	12,899	8,058
	Same week year ago	28,899	7,838	14,567
MUTTON, carcass	Week ending March 2, 1946...	5,439	1,200	2,619
	Week previous	7,351	1,532	9,485
	Same week year ago	5,526	850	2,253
PORK CUTS, lbs.	Week ending March 2, 1946...	1,779,006	451,104	154,970
	Week previous	1,979,027	612,433	170,609
	Same week year ago	920,941	478,023	67,284
BEEF CUTS, lbs.	Week ending March 2, 1946...	808,476
	Week previous	440,005
	Same week year ago	355,838

LOCAL SLAUGHTERS

CATTLE, head	Week ending March 2, 1946...	12,055	3,223	...
	Week previous	11,633	3,505	...
	Same week year ago	12,167	2,183	...
CALVES, head	Week ending March 2, 1946...	7,674	2,471	...
	Week previous	5,542	1,956	...
	Same week year ago	5,303	2,483	...
HOGS, head	Week ending March 2, 1946...	46,629	10,334	...
	Week previous	36,212	8,718	...
	Same week year ago	36,642	8,292	...
SHEEP, head	Week ending March 2, 1946...	71,025	3,502	...
	Week previous	63,884	3,755	...
	Same week year ago	41,731	2,834	...

Country dressed product at New York totaled 15,165 veal, no hogs and 291 lambs. Previous week 8,469 veal, 3 hogs and 568 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Slaughter totals for all classes of livestock at 32 inspected centers showed moderate increases during the week ended March 2 when compared with a week earlier. Hog and sheep and lamb slaughter was considerably heavier than a year earlier, but fewer cattle and calves were processed. However, a tapering off in hog slaughter is expected from now on.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City....	12,055	7,674	42,810	71,025
Baltimore, Philadelphia	3,834	456	19,184	2,714
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	11,113	2,310	48,092	8,467
Chicago, Elburn	23,704	6,352	85,219	26,292
St. Paul-Wis. Group ¹	26,704	30,611	100,265	38,717
St. Louis Area ²	6,062	4,071	69,494	18,915
Sioux City	12,906	263	47,249	22,559
Omaha	21,594	911	56,181	43,474
Kansas City	14,150	3,543	40,972	39,265
Iowa & So. Minn. ³	14,062	5,822	181,548	54,773
SOUTHEAST⁴				
...	2,742	2,659	28,206	65
SOUTH CENTRAL WEST⁵				
...	9,059	2,054	63,115	54,653
ROCKY MOUNTAIN⁶				
...	7,372	257	17,043	21,005
PACIFIC⁷				
...	19,883	2,187	31,760	52,697
Total	185,270	70,370	831,149	485,781
Total last week	172,385	65,217	730,418	415,442
Total last year	218,935	75,065	599,044	308,649

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended Mar. 1	1,433	463	16,519
Last week	1,202	455	13,173
Last year	1,537	467	15,500

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

CLASSIFIED ADVERTISEMENTS

Undispatched, not solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisement 75c per line. Displayed \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

Position Wanted

MANAGER-SUPERINTENDENT: Long experience in all manufacturing and killing departments, also buying and selling. Full knowledge cost and handling labor. Experience fits large or small plant. Best of references. Reply to W-52, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

POSITION WANTED: Hog killing and cutting foreman with some experience on cattle. W-62, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

Hog Killing & Cutting Foreman

Wanted to handle kill and cut in plant with capacity of 600 hogs per hour. Applicant must be under 45 years old, sober and industrious. Parish references. Apply to Box W-46, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Eastern Sales Representative

Old established manufacturer of meat packing plant equipment requires eastern U. S. sales representative. Must be experienced in packing plant procedure. In reply state requirements and salary expected. W-66, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in mid-west. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-353, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working sausage foreman to assume full charge of sausage and smoked meat production. Must be thoroughly experienced. Good salary and excellent prospects to acquire interest in company. Give age and full details of past experience. Plant located in vicinity of Buffalo, N. Y. W-54, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LICENSED VETERINARIAN: To conduct anti and post-mortem inspections in beef and real slaughtering plant in small town in central Minnesota. Plenty of opportunity and time to conduct private practice. Give references and salary expected. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced pork kill cut foreman. Splendid opportunity with aggressive eastern packer. References required. Apply Box W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working casing foreman with ability and good habits. Steady work and good pay in modern plant in northeastern Ohio. W-55, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

We are in the market to buy
CANNED MEATS
including:
Vienna sausage Bacon
and other quality canned meat products.
MARTIN PACKING COMPANY
127 Belmont Ave. Newark 3, N. J.

We want to buy
RENDERED BEEF FAT
any quantity, in 50 lb. containers or
tierses.
MARTIN PACKING COMPANY
127 Belmont Ave. Newark 3, N. J.

Looking for Distribution?
Reliable, experienced merchandiser available for west coast distributorship of pork products—canned meats—dried sausage, etc. on commission basis. W-64, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

Long established food products concern desires taking on additional lines, through part interest or purchase, with present management remaining. Principals only. Reply, stating details. W-61, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Plants Wanted

Rendering Plant Wanted

We are interested in purchasing fully equipped rendering plant. We are the principals and are prepared to act quickly. Send full details. All information strictly confidential. W-60, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED: Small to medium provision manufacturing facilities in New York City. Interested to purchase with or without present management remaining or take part interest. B.A.I. inspection preferred. W-57, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED TO BUY: Small meat packing plant located in Indiana, Ohio or Illinois. W-51, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

Buffalo #32 chopper and 56B grinder combination, late model, excellent condition. Rebuilt, direct connected, 10 h.p., A.C., 3 phase...\$850
Acme Butt stockinette stapling machine...\$ 50
Griffith ham tyer, hand operated...\$ 50
Double-jacketed, 50 gal. iron 60# pressure, A.S.M.E. kettle, bottom outlet...\$ 65
Measuring device for meat stuffer, 0 to 3# capacity, accurate, simple, excellent filling device for sausage, midget salami, specialties...\$250
Indian Dairies Carlstadt, N. J.

FOR SALE: One combination Ethmoid bone and turbinated tooth remover with "V" belt drive, ready for 3 H.P. motor, listed in the Cincinnati Butchers Supply Co. catalog as machine #187. While this machine was purchased new from the Cincinnati Butcher people in Jan. 1932. It was used for only about 4 months and then placed in storage. It is absolutely as good as new and carries a new warranty. For further information write The Lima Packing Co., 219 S. Central Ave., Lima, Ohio, Attn. H. G. Thomas.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2-4x8 and 4x3 hand roller; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1 #41 meat grinder; 1-227 Buffalo silent cutter; 1-Brecht 200 lb. sausage stuffer; 1-Cressey #55 and 1-Victor #3 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

FOR SALE: Three (3) 1100 ton French presses complete with steam pumps, recording gauges, air control, valves. Used less than one year. Will be available about March 1st, 1946. W-18, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

FOR SALE: Rebuilt motor, 20 H.P., 60 cycle, 900 R.P.M., 3 phase, 220 volts. Diamond hog No. 35 with 40 H.P. motor and starter practically new. Sugardale Provision Co., Wm. L. Lavin, Canton, Ohio.

FOR SALE: 8 Anderson #1 Expellers; one 5 by 12 wet cooker, one Mitts & Merrill hog. Phoenix Tallow Co., Phoenix, Ariz.

Equipment for Sale

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. include below some of their current machinery and equipment offerings, available for quick shipment unless otherwise stated, at prices quoted FOB shipping points, subject to prior sale.

- 1-HOG, Diamond #35, with 40 HP motor and starter; unit used only for few weeks, like new...\$2125.00
- 8-ANDERSON EXPELLERS, #1 with tempering apparatus, 15 HP motors, ea. \$1250.00
- 1-FILTER PRESS, 24" 40-plate, open-delivery; record., used for paint...\$ 675.00
- 1-FILTER PRESS, 12"x12", new Shriver, c.i., 11 recessed plates, center-feed open-delivery...\$ 250.00
- 1-FILTER PRESS, 12"x12", Sperry, C.I. 13 plates, 11 frames, top corner feed, open delivery...\$ 250.00
- 1-COOKER, 5x12", pulley drive thru spur gears and clutch pulley, tested 60# hydrostat...\$4250.00
- 2-COOKERS, dry rendering, Oil & Waste Saving, 5 HP motors, require some repairs, each...\$ 600.00
- 1-STEAM JACKETED KETTLE, rectangular, 60" long, 40" wide, 30" deep; used as sausage cooker...\$ 225.00
- 1-HOG HOIST, Boss, all steel, 13' overall height, 10" rails, shackles, motor; record...\$ 600.00
- 1-HOG SCALDING VAT, 0'x8'x3', 1/2" metal, with valves, hand throwout...\$ 75.00
- 3-FLESHERS, Short Roll, Anco Cat. #20 page 81, belt drive, one purchased in 1936—\$375.00; 1927—\$195.00; 1922—\$150.
- 1-MEAT MIXER, Vacuum, 1500# Buffalo, recently rebuilt, like new 15 HP motor...\$ 750.00
- 1-MIXER, 400# Mechanical, tilt-type, without motor; reconditioned...\$ 325.00
- 1-GRINDER, Boss #61, with 15 HP motor; guaranteed...\$ 700.00
- 1-GRINDER, Kleen-Kut Model 7E type K, 25 HP motor...\$ 750.00
- 1-GRINDER, Anco #702A, 5000# hour cap., less motor...\$ 650.00
- 1-GRINDER, #52 Enterprise, belt driven...\$ 100.00
- 1-SILENT CUTTER, #50 Buffalo, with 20 HP motor...\$1500.00
- 6-REPORTS, Horizontal, 28 1/2"x32 1/2"x10 1/2", double doors, with trucks; each...\$ 225.00
- 1-CENTRIFUGAL PUMP, 25 GPM, 5 HP...\$ 275.00
- 1-MOTOR, 20 HP 3/60/220/900 rebuilt...\$ 215.00
- 1-HOIST, Budgit, 1/2 ton, 34 FPM, 3-phase; rebuilt...\$ 200.00
- 1-ICE CRUSHER, Boss with motor...\$ 125.00
- 1-BAKE OVEN, Brand, revolving, 64-loaf cap., requires repairs...\$ 140.00
- 1-HAM BOILING TANK, 31 1/2"x5'x3'...\$ 100.00
- 1-HOG CASING CLEANER, Boss #158, without motor...\$ 425.00
- 1-CATTLE HEAD STAND, Anco #334, like new, cap. 10 heads...\$ 40.00
- 1-HEAD FLUSHING CABINET, Anco #334, 10 heads; like new...\$ 75.00
- 1-SLICER, U. S. Model D with motor...\$ 200.00
- 1-MEAT FILLER, M & S 4-pocket, 300 x 407 cans...\$ 200.00
- 1-LARD FILLER, Harrington, Anco, size 1, 1/2-5 1/2; with stainless table...\$ 175.00

Let us hear from you immediately by 'phone, wire, or mail on any of the above. Send us your inquiries on items you don't find listed. We also solicit your own offerings of surplus and idle equipment. We now have active buyers for most types of packing house equipment.

BARLIANT AND COMPANY

Brokers—Sales Agents
1724 Greenleaf—Amb. 0932-0933
Chicago 26, Illinois

Specialists in USED, REBUILT and NEW PACKING HOUSE MACHINERY, EQUIPMENT and SUPPLIES.

Meat and Gravy

This story coming from German occupation of Denmark was related recently in a Copenhagen daily: A suburban chicken farmer in Denmark had been forced by the Nazi occupation powers to sign a contract for delivery of 200 eggs daily to a nearby German garrison. For a time deliveries came promptly but soon the chickens slackened their productivity and yielded only 190 eggs, then 180, and 170 a day. A stern Nazi major drove out to the chicken farm and upbraided the farmer for not fulfilling his contract. In reply the farmer invited the major to the chicken house and showed him how a sign on every post read: "200 eggs must be delivered daily," so that the chickens would be continually reminded of the wishes of the high command. "When this did not help," the farmer told the major, "I took 20 of the hens outside and executed them at sunrise right before the eyes of the rest of the flock. But that did not help either!" The major returned to the barracks without further argument.



The austerity which still rules British appetites is pointed out by *Food Manufacture* (London) in reporting that at the first city banquet in six years of the "Masters, Wardens and Commonalty of the Art or Mystery of the Butchers of the City of London," diners had to be content with turtle soup, cold beef and apple pudding. This famous livery company sprang from a guild known to have been active in 1180. The Butchers' "Mystery," says the publication, refers to secret rites and ceremonies rather than, as Sir Ben Smith has suggested, to sausage. In 1774 one of their dinners called for five 20-lb. hams, 40 fowls, three "boyl'd" turkeys and three roasted ones, oysters galore, 24 ducks, eight huge mince pies and ten marrow puddings—all washed down with 18 gals. of beer, dozens of bottles of red and white port and 6 gals. of brandy made into punch.



Many sheep, goats and pigs are grazing and feeding this week, unmindful of the great role they are to play in the shape of world events to come. These animals, in undisclosed numbers, will be placed on target ships for the atomic bomb tests, to serve as substitutes for man in the great experiments. Using animals is the only certain way of measuring the physical and biological effects of the bombs, according to Adm. W.H.P. Blandy, commander of the task force. A minimum number of animals will be used, and definite physical measurements will be made on the effects of heat, blast and radioactivity, from which predictions can be made as to the effect of atomic bombs on man.



Wolves are taking a big toll of farmers' livestock in at least two counties in the Missouri Ozarks, despite concerted efforts to control the predators. In northern Howell county, the animals have been running in packs of four and five, and farmers report they are losing two or three animals nightly to them. In Lawrence county, a check of the county clerk's records showed that a total of 137 wolf scalps were turned in for bounty during 1945.



Pithyllus, gourmand of ancient Greece, had special "gloves" made for his tongue and fingers to enable him to eat food scorching hot, the way he liked it.

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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